



VARIETIES:
100% Sauvignon Blanc

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.37

TA: 5.5 g/L

AGING:
100% Stainless Steel, 4 months

BOTTLING DATE: Feb 5, 2020

CASES PRODUCED: 3,000



2019 ESTATE SAUVIGNON BLANC

TASTING NOTES

Sauvignon Blanc does best when it is fermented in only stainless steel tanks (no oak), allowing the bright crisp nature of the fruit to shine through. That's exactly what we have done with our Estate Sauvignon Blanc. This wine provides enjoyable notes of Meyer lemon, lime kefir, lychee, white peach, and Asian pear, along with hints of tangerine and guava, which give way to a mild acidity that supports the structure of the wine. There are also light herbal and grass notes lurking in the background and a mild tartness creating a wine made for food, family gatherings and fun times ahead.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on five of our estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor development. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed by limiting irrigation to keep vigor in check. The fruit for the 2019 vintage came from our estate vineyards in Monterey County, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

VINTAGE

The 2019 growing season in Monterey County typified the long term average; predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received 20 inches of rainfall throughout the season, well into bud break and into bloom time impacting fruit set with decreased yields. Harvest began in early September and weather during harvest was dry producing moderate, favorable temperatures. Overall temperate during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

WINEMAKING

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 4 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

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