



VARIETY:
100% Viognier

VINEYARD:
San Lucas Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Aug. 29, 2019

ALCOHOL: 14.6%

PH: 3.46

TA: 6.1 g/L

AGING:
Stainless steel, 7 months

BOTTLING DATE: April 22, 2020

CASES PRODUCED: 151



SCHEID
VINEYARDS

2019 ESTATE VIOGNIER

TASTING NOTES

In 1965, Viognier was on the brink of extinction. Only eight measly acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening, and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own. Our 2019 Viognier features striking aromas of white peach, pear, tangerine and honeysuckle. On the palate, layers of stone fruit and tropical notes lead into a crisp, clean finish.

VINEYARD

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown on Block 7a of our San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

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 a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions 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

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. The slow and cold fermentation process enhanced fruit esters and preserved the delicate nuances of the Viognier grape. We used a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character. The wine was aged in 100% stainless steel for eight months prior to bottling.

WINERY & TASTING ROOM

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