

**VARIETY:**

Chardonnay

VINEYARDS:

23% Riverview
23% Mesa del Rio
19% Isabelle's
19% Viento
16% Scheid

APPELLATION:

Monterey

ALCOHOL: 13.5%**PH:** 3.61**TA:** 5.4 g/L**AGING:**

22% French oak
78% stainless steel, 8 months

BOTTLING DATE: June 28, 2021**CASES PRODUCED:** 396

SCHEID
VINEYARDS

2020 ESTATE CHARDONNAY

TASTING NOTES

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that allows the beauty of the Monterey AVA to shine. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards. With a fruit-driven core of pineapple, pear and citrus, our 2020 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied with crisp balanced acidity, it has a lingering finish with hints of butterscotch, vanilla and subtle oak.

VINEYARDS

The grapes for our 2020 vintage were sourced from five (count 'em, five!) of our estate vineyards. The northernmost vineyard, Riverview, is located near the town of Soledad and delivers concentrated flavors and a distinct minerality. Mesa del Rio, Viento and Scheid, our Greenfield trio, bring vibrancy, excellent structure and acidity. And our Isabelle's Vineyard, a tiny 2-acre site on River Road, adds a little *je ne sais quoi* and a pleasing mouthfeel to the final blend. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes for this wine were hand harvested, then pressed and fermented separately. A portion of the juice was fermented in French oak barrels for added complexity, roundness and mouthfeel. The barrel fermented wine was left *sur lie*, with the lees stirred weekly to further incorporate subtle oak components like caramel and butterscotch. The remaining balance was fermented in stainless steel at a cool temperature to enhance the varietal aromatics and retain a refreshing, fruit forward component to the final blend.

WINERY & TASTING ROOM

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