

VARIETY: 100% Grüner Veltliner

VINEYARD: 57% Mesa del Rio 32% Riverview

APPELLATION: Monterey

HARVEST DATE: Sept. 10-20, 2020

ALCOHOL: 12.5%

PH: 3.3%

TA: 5.2 g/L

AGING: 100% Stainless steel, 4 months

BOTTLING DATE: Feb 17, 2020

CASES PRODUCED: 280



2020 ESTATE GRÜNER VELTLINER

TASTING NOTES

Grüner Veltliner accounts for approximately one-third of all the wine grapes grown in Austria and is widely planted in the Czech Republic and Slovakia as well, but just under 100 acres are estimated to be planted in California. We planted our first Grüner vines in 2010 because, truthfully, our winemaking team wanted it. See, they're wine geeks. And wine geeks love Grüner because it has a wonderful spicy minerality combined with pop rock acidity, it's über aromatic, and it's a great wine to pair with food. So their wish was granted and 2020 marks our eighth vintage of this delicious varietal. On the palate it is medium-bodied with balanced acidity and floral notes. Loads of citrus, green pear and guava define the wine, with a delicate hint of pineapple, stone fruit and tropical notes that lead into a clean, crisp finish.

VINEYARD

Grüner Veltliner literally means 'green grape from the village of Veltlin in Tirol', referring to Valtellina in northern Italy, although it is most likely indigenous to Austria. We grow Grüner on two of our vineyards: Mesa del Rio and Riverview. Mesa del Rio Vineyard is a perfect little spot for this variety, with the maritime influence of the Monterey Bay and the extended growing season providing a similar climate to areas in Austria where Grüner Veltliner thrives. Riverview Vineyard, nestled on a bench overlooking the Salinas River near the town of Soledad, also provides a favorable locale, with a moderate climate and coastal fog.

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 handpicked grapes were whole cluster pressed and the juice was lightly pressed. The juice was then cold settled to remove excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. Slow fermentation in 100% stainless steel at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics was followed by stainless steel aging for 4 months. The result is a refreshing, fruit-packed wine bursting with citrus and lively acidity.

WINERY & TASTING ROOM

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