

**VARIETIES:**

20% Muscat Canelli
18% Gewürztraminer
17% Sauvignon Blanc
15% Chardonnay
10% Grüner Veltliner
10% Roussanne
10% Pinot Gris

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.42

TA: 4.9 g/L

AGING:

100% Stainless steel, 4 months

BOTTLING DATE: Mar 31, 2020

CASES PRODUCED: 475



2020 ESTATE ODD LOT WHITE

TASTING NOTES

Some vintages ago, a member of our team (who shall remain nameless) dubbed our Odd Lot White as the “Hot Tub Wine.” His reasoning? It’s inviting, luscious, decadent and playful. Furthermore, it is comprised of 7 stunning, shapely varietals and is, in a word, delectable. Knowing this person-who-shall-remain-nameless as well as we do, we laughed, because certainly, this was his fantasy version of what a hot tub should be like. But who are we to kill the dreams of young men? And so we present to you the Scheid Vineyards Hot Tub Wine, aka Odd Lot White, a no-holds barred, put the winemaking team in a room and come up with the best white blend that you could drink all night wine. Aromas of stone fruit, green apple, citrus and tropical fruit are accented by distinct floral notes of rose and honeysuckle. A soft, round mouthfeel is complemented by a crisp acidity and fresh fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

VINEYARDS

Our 2020 Odd Lot White is comprised of 7 varietals, the lion’s share of which originates from our estate Hames Valley and Viento Vineyards. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County (up to 50°F), helping to maintain the balance of the fruit. Our Viento Vineyard is noted for its moderate weather conditions and cool afternoon winds, which allow the fruit to ripen slowly. The balance of the blend was sourced from our cool-climate vineyards around Greenfield. These sites are prized for the maritime influence that bring concentrated fruit to the mix, as well as excellent structure and acidity.

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

Each varietal for Odd Lot White was gently whole-cluster pressed upon arrival at the winery and fermented in separate lots. The cool thing about this blend is that it was created from finished wines rather than pre-written protocols. In winemaking parlance, odd lots are those lots of wine that haven’t quite found a home. In the case of our Odd Lot White, the winemaking team poaches their favorite whites, whether in barrel or tank, and brings them to the table to see if they fit the blend. The goal is to create a complex blend of various lots of wine that highlights the best traits of each to achieve a harmonious whole.

WINERY & TASTING ROOM

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