



VARIETY:
100% Pinot Blanc

VINEYARD:
Mesa del Rio Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Oct 23, 2020

ALCOHOL: 14.5%

PH: 3.54

TA: 5.0 g/L

AGING:
French Oak, 70% new
6 months

BOTTLING DATE: June 30, 2021

CASES PRODUCED: 227



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VINEYARDS

2020 ESTATE PINOT BLANC

TASTING NOTES

Dave Nagengast, our VP of Winemaking, describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varietals, it is opulent, round and creamy, yet finishes with a bright acidity. For such a cool, intriguing wine, why aren’t there more Pinot Blancs out there? For starters, it’s picky in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. In a world of Chardonnays and Pinot Grigios, Pinot Blanc is the phantom wine, hard to find and elusive. Our 2020 Pinot Blanc is expressive, with fragrant aromas of green apple, quince and citrus. On the palate it is medium-bodied with a soft, round mouthfeel. The lingering finish has notes of caramel, vanilla and subtle sweet oak.

VINEYARD

The windy maritime climate of our Mesa del Rio Vineyard in Greenfield is ideally situated for the cool-climate loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Pinot Blanc, and the long growing season allows the fruit to reach optimum flavor development on the vine while maintaining crisp acidity. The site we chose for our Pinot Blanc is Block E-3 of Mesa del Rio Vineyard, an alluvial fan with gentle slopes, excellent air flow and a distinctive, shaly soil.

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 were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. A barrel fermentation warms up to a higher temperature as compared to a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels (70% new) for 6 months.

WINERY & TASTING ROOM

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