



**VARIETY:**  
100% Roussanne

**VINEYARD:**  
Hames Valley

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Sep 26, 2020

**ALCOHOL:** 14.5%

**PH:** 3.61

**TA:** 4.4 g/L

**AGING:**  
49% French oak  
51% Stainless steel, 6 months

**BOTTLING DATE:**  
May 21, 2021

**CASES PRODUCED:** 168

**SRP:** \$22



SCHEID  
VINEYARDS

## 2020 ESTATE ROUSSANNE

### TASTING NOTES

The name Roussanne comes from the French “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine as well. Funny enough, much of the early plantings of Roussanne in California were later identified in fact, as Viognier. While the varieties are quite complimentary, they each have their own distinct personality and attributes. And while Roussanne is often relegated to being just a component of a blend, we believe this complex and cellar-worthy varietal deserves to be bottled on its own. Our 2020 vintage is a classic Roussanne, with aromas of yellow apple, stone fruit and melon, complimented by hints of fig and vanilla. The soft, balanced, and medium-bodied palate offers notes of subtle oak with a rich, lingering tropical finish.

### VINEYARD

The climate of our Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar for the southern France varietals. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

### 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 dispersed the smoke and kept it from settling over our vines. 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 only the free run and lightly pressed juice were kept for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel tanks at 50°-55°F to enhance the fruit esters and preserve the varietal aromatics. After fermentation half of the wine was moved to French oak barrels for aging to enrich texture and complexity. The result is a distinctive mineral-driven wine with a lovely balance of body and freshness.

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### WINERY & TASTING ROOM

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