

**VARIETY:**

100% Sauvignon Blanc

VINEYARDS:62% Mesa del Rio
17% San Lucas
14% Scheid
7% Baja Viento**APPELLATION:**

Monterey

ALCOHOL: 13.5%**PH:** 3.37**TA:** 5.1 g/L**AGING:**

100% Stainless Steel, 4 months

BOTTLING DATE: Jan 25, 2020SCHEID
VINEYARDS

2020 ESTATE SAUVIGNON BLANC

TASTING NOTES

Sauvignon Blanc is in its element when it is fermented entirely in stainless steel tanks (no oak), allowing the fresh crisp nature of the fruit to shine. And that's how we do our Estate Sauvignon Blanc. Bright notes of Meyer lemon, lime kefir and stone fruit, along with hints of green pear and guava, give way to a crisp acidity that lends a beautiful freshness and structure to this wine. Hints of tarragon and other light herbal and grass notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc. This is a wine that is a perfect first glass of the evening...and you're probably going to want a second.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on five of our estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor development. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed by limiting water to keep vigor in check. The fruit for the 2020 vintage comes from our estate vineyards in the Monterey appellation, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

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

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 4 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

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