



**VARIETY:**  
100% Viognier

**VINEYARD:**  
San Lucas

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Sep 2, 2020

**ALCOHOL:** 13%

**PH:** 3.32

**TA:** 5.2 g/L

**AGING:**  
Stainless steel, 5 months

**BOTTLING DATE:** Mar 11, 2021

**CASES PRODUCED:** 143

**SRP:** \$28



SCHEID  
VINEYARDS

## 2020 ESTATE VIOGNIER

### TASTING NOTES

In 1965, Viognier was on the brink of extinction. Only eight measly acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own. Our 2020 Viognier features striking aromas of pear, yellow apple, citrus and stone fruit. A medium-bodied palate with layers of crisp acidity and bright fruit notes leads into a long, lingering finish of juicy peach and orange peel.

### VINEYARD

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown on Block 7a of our San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

### 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 the vines. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

### WINEMAKING

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. The slow and cold fermentation process enhances fruit esters and preserves the delicate nuances of the Viognier grape. We used a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character. The wine was aged in 100% stainless steel for five months prior to bottling.

### WINERY & TASTING ROOM

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