

**VARIETY:**

Chardonnay

VINEYARDS:

60% Riverview

24% Scheid – Arroyo Seco

16% Isabelle's

APPELLATION:

Monterey

HARVEST DATES:

Oct 1-23, 2021

ALCOHOL: 13.5%

PH: 3.62

TA: 6.3 g/L

AGING:

60% French oak

40% stainless steel

22% new oak

BOTTLING DATE: May 25, 2022

CASES PRODUCED: 469



2021 ESTATE CHARDONNAY

TASTING NOTES

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that allows the beauty of the Monterey AVA to shine. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous fruit flavors that are the hallmark of Monterey Chards. With a fruit-driven core of pineapple, pear and citrus, our 2021 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied with crisp balanced acidity, it has a lingering finish with hints of vanilla and subtle oak.

VINEYARDS

The grapes for our 2021 vintage were sourced from three of our estate vineyards. The northernmost vineyard, Riverview, is located near the town of Soledad and delivers concentrated flavors and a distinct minerality. Scheid Vineyard, just outside of Greenfield, brings vibrancy, excellent structure and acidity. The balance of the fruit comes from Isabelle's Vineyard, a small 2-acre parcel situated on River Road which adds bright aromatics of yellow pear and citrus to the final blend. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

The grapes for this wine were hand harvested, then pressed and fermented separately. A portion of the juice was fermented in French oak barrels for added complexity, roundness and mouthfeel. The barrel fermented wine was left *sur lie* with the lees stirred weekly to further incorporate subtle oak components like caramel and butterscotch. The remaining balance was fermented in stainless steel at cool temperatures to enhance the varietal aromatics and retain a refreshing fruit forward component to the final blend.

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