



VARIETY:
100% Gewürztraminer

VINEYARDS:
64% Viento
36% Scheid – Arroyo Seco

APPELLATION:
Monterey

HARVEST DATE:
Nov 4, 2021

ALCOHOL: 10.5%

PH: 3.13

TA: 6.5 g/L

AGING:
Stainless steel, 5 months

BOTTLING DATE: Mar 16, 2022

CASES PRODUCED: 271



SCHEID
VINEYARDS

2021 ESTATE GEWÜRZTRAMINER

TASTING NOTES

Gewürztraminer (pronounced ge-verts-trah-mee-ner) is an aromatic variety grown throughout the world, most notably in Alsace, France. “Gewürz” translated from German means “spice,” and that is just the trait that makes Gewürztraminer so fabulous. Our 2021 Gewürztraminer is a fragrant wine with aromas of lychee, pineapple and citrus with floral notes of honeysuckle. On the palate, it is medium-bodied with balanced acidity and bright tropical fruit notes. The perfect balance of residual sugar and bright acidity gives it wonderful versatility and it is a delicious wine to serve as an apéritif as well as with a wide range of foods. Try with spicy or highly seasoned foods, soft cow’s milk cheeses, fresh fruit, ribs slathered in tangy barbecue sauce, or with butter-pecan sweet potatoes at the holiday table.

VINEYARDS

The majority of the grapes for our estate grown Gewürztraminer are grown on Viento Vineyard. The name *Viento* is the Spanish word for wind and this brisk vineyard is aptly named after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürztraminer. The fruit is characterized by small berries and clusters and a unique tan-pink color. The highly pigmented skins often give a deep gold color to the wine. The spicy Gewürz taste is evident even when eating a grape straight off the vine.

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 wine was pressed and cold settled then inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The juice was slowly fermented in stainless steel at a very cold temperature to enhance the aromatics and fruit character of the varietal. The finished wine was kept cold and filtered early before completing fermentation to leave a touch of natural sweetness and enhance the fruitiness and mouthfeel.

WINERY & TASTING ROOM

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