



VARIETY:
100% Grüner Veltliner

VINEYARDS:
68% Riverview
32% Mesa del Rio

APPELLATION:
Monterey

HARVEST DATES:
Sep 23- Nov 8, 2021

ALCOHOL: 13.5%

PH: 3.45%

TA: 5.0 g/L

AGING:
100% stainless steel, 5 months

BOTTLING DATE: Mar 21, 2022

CASES PRODUCED: 406



SCHEID
VINEYARDS

2021 ESTATE GRÜNER VELTLINER

TASTING NOTES

Grüner Veltliner accounts for approximately one-third of all the wine grapes grown in Austria and is widely planted in the Czech Republic and Slovakia as well, but just under 100 acres are estimated to be planted in California. We planted our first Grüner vines in 2010 because, truthfully, our winemaking team wanted it. See, they're wine geeks. And wine geeks love Grüner because it has a wonderful spicy minerality combined with pop rock acidity, it's über aromatic, and it's a great wine to pair with food. So their wish was granted and 2021 marks our ninth vintage of this delicious varietal. On the palate it is medium-bodied with balanced acidity and floral notes. Loads of citrus, green pear and quince define the wine, complemented by hints of pineapple and lemon blossom that lead into a crisp, tropical fruit finish.

VINEYARDS

Grüner Veltliner literally means 'green grape from the village of Veltlin in Tirol', referring to Valtellina in northern Italy, although it is most likely indigenous to Austria. We grow Grüner on two of our vineyards: Mesa del Rio and Riverview. Mesa del Rio Vineyard is a perfect little spot for this variety, with the maritime influence of the Monterey Bay and the extended growing season providing a similar climate to areas in Austria where Grüner Veltliner thrives. Riverview Vineyard, nestled on a bench overlooking the Salinas River near the town of Soledad, also provides a favorable locale, with a moderate climate and coastal fog.

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 handpicked grapes were whole cluster pressed and the juice was lightly pressed. The juice was then cold settled to remove excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. Slow fermentation in 100% stainless steel at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics was followed by stainless steel aging for 5 months. The result is a refreshing, fruit-packed wine bursting with citrus and lively acidity.

WINERY & TASTING ROOM

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