



VARIETY:
100% Pinot Blanc

APPELLATION:
Monterey

HARVEST DATE:
Sep 24, 2021

ALCOHOL: 13.9%

PH: 3.51

TA: 4.6 g/L

AGING:
French oak
66% new, 8 months

BOTTLING DATE: Jun 17, 2022

CASES PRODUCED: 306



2021 ESTATE PINOT BLANC

TASTING NOTES

Dave Nagengast, our VP of Winemaking, describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varieties, it is opulent, round and creamy, yet finishes with a bright acidity. For such a cool, intriguing wine, why aren’t there more Pinot Blancs out there? For starters, it’s persnickety in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. Our 2021 Pinot Blanc is expressive, with fragrant aromas of yellow apple, ripe pear and stone fruit. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of caramel and vanilla.

VINEYARD

The windy maritime climate of Monterey County is ideally situated for the cool-climate loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Pinot Blanc. The long growing season allows the fruit to reach optimum flavor development on the vine while maintaining crisp acidity.

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 were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. A barrel fermentation warms up to a higher temperature as compared to a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels (66% new) for 8 months.

WINERY & TASTING ROOM

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