



VARIETY:
100% Sauvignon Blanc

VINEYARDS:
65% San Lucas
28% Scheid
6% Mesa del Rio
1% Riverview

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.54

TA: 4.8 g/L

AGING:
100% stainless steel, 4 months

BOTTLING DATE: Feb 2, 2021

CASES PRODUCED: 1,500



SCHEID
VINEYARDS

2021 ESTATE SAUVIGNON BLANC

TASTING NOTES

Sauvignon Blanc is in its element when it is fermented entirely in stainless steel (no oak), allowing the fresh crisp nature of the fruit to shine. And that's how we do our Estate Sauvignon Blanc. Bright notes of Meyer lemon, lime and stone fruit, along with hints of melon and guava, give way to a crisp acidity that lends a beautiful freshness and structure to this wine. Hints of tarragon and other light herbal and grass notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc. This is a wine that is a perfect first glass of the evening...and you're probably going to want a second.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on five of our estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor development. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed by limiting water to keep vigor in check. The fruit for the 2021 vintage comes from our estate vineyards in the Monterey appellation, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

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

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 4 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

WINERY & TASTING ROOM

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