



VARIETY:
100% Sauvignon Blanc

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 9, 2021

ALCOHOL: 13.8%

PH: 3.44

TA: 6.3 g/L

FERMENTATION:
Native yeast in French oak

AGING:
French oak, 6 months

BOTTLING DATE:
July 19, 2022

CASES PRODUCED: 112



2021 RESERVE SAUVIGNON BLANC

TASTING NOTES

Monterey County may have built its vinous reputation primarily on Pinot Noir and Chardonnay, but our windswept AVA is also one of the best places in California for Sauvignon Blanc. Unlike our Estate SB, which only sees stainless steel during its life, our Reserve SB was fermented with native yeast and then aged in neutral French oak for six months. Accordingly, our 2021 Reserve Sauvignon Blanc is a rich and nuanced wine that encapsulates the big three: variety, terroir and technique.

Offering vibrant aromatics ranging from notes of citrus and guava to tarragon and vanilla, our 2021 Reserve Sauvignon Blanc seduces you at first sniff. The palate is rich, focused and beautifully balanced, with a firm and refreshing acidity. The long, elegant finish is entirely satisfying.

VINEYARD

Our estate Riverview Vineyard is a cold-climate (Region I), sustainably farmed site located two miles south of Soledad on the east side of the Salinas Valley. It rests on a southwest-facing granitic alluvial fan originating from the Gabilan Mountains' Chalone Peaks. The views from Riverview include Mt. Junipero Serra, the confluence of the Arroyo Seco and Salinas Rivers and the Santa Lucia Highlands, five miles to the west. This gorgeous site offers full sun exposure and little protection from the strong winds that scrub the valley every afternoon. It is significantly cooler than comparable sites in the Santa Lucia Highlands and Arroyo Seco AVAs.

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 handpicked in the early morning hours, whole cluster pressed and slowly fermented in new French oak barrels using the indigenous native yeast that grows naturally in the vineyards. The wine was then aged for six months in neutral French oak barrels to heighten the texture and aromatics. We did not allow the wine to go through malolactic fermentation to retain acidity and structure.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)