



VARIETY:
100% Riesling

VINEYARD:
Mesa del Rio

APPELLATION:
Monterey

HARVEST DATE:
Oct 24, 2022

ALCOHOL: 12.0%

PH: 3.2

TA: 6.2 g/L

AGING:
100% stainless steel, 4 months

BOTTLING DATE: Mar 16, 2023

CASES PRODUCED: 102



SCHEID
VINEYARDS

2022 ESTATE DRY RIESLING

TASTING NOTES

Flashback to July 2019: Picture this. Dave Nagengast, VP of Winemaking, is cruising down the Rhine River on a Scheid Vineyards Wine Club weeklong excursion, savoring classic German Rieslings, from bone dry to dessert sweet and everything in between. It was the *trocken*, or dry style, with their gorgeous aromatics and bracing acidity, that really got to him. Back in Monterey, Dave couldn't shake it. He was inspired! With a block of estate grown Riesling at his fingertips, he decided to craft a Dry Riesling from our cool climate Mesa del Rio Vineyard, a site perfectly suited to a bone dry rendition that accentuates the beautiful fruit, flinty minerality and brisk acidity of Riesling. A nose of citrus, green apple and quince unfolds into hints of honeysuckle. This medium-bodied wine has a crisp balanced acidity with a lingering bright fruit finish. It is a wine that begs for good food and warm conversation.

VINEYARD

Mesa del Rio Vineyard, just outside the town of Greenfield, is situated on an alluvial fan with gentle slopes, excellent air flow and a distinctive, shaly soil. Its windy maritime climate is ideal for the cool-climate loving Riesling. Cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Riesling, and the long growing season allows the fruit to reach optimum flavor development on the vine while maintaining crisp acidity.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This both accelerated the pace of the harvest, with picking beginning about two weeks earlier than average, and also slowed down certain varieties, as the vines shut down during the extreme heat in order to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity

WINEMAKING

The handpicked grapes were whole cluster pressed and the juice was lightly pressed. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve varietal aromatics, then aged in 100% stainless steel.

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