



VARIETY:
100% Grüner Veltliner

VINEYARDS:
61% Riverview
39% Mesa del Rio

APPELLATION:
Monterey

HARVEST DATE:
Sep 17, 2022

ALCOHOL: 13.5%

PH: 3.45%

TA: 5.0 g/L

AGING:
100% stainless steel, 5 months

BOTTLING DATE: Mar 21, 2023

CASES PRODUCED: 406



SCHEID
VINEYARDS

2022 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 150 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 2022 marks our tenth vintage of this delicious varietal.

On the palate, our 2022 Grüner Veltliner 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. Riverview Vineyard, nestled on a bench overlooking the Salinas River near the town of Soledad, provides a favorable locale, with a moderate climate and coastal fog. 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.

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 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 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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