

**VARIETIES:**

22% Chardonnay
17% Gewürztraminer
16% Muscat Canelli
15% Grüner Veltliner
13% Sauvignon Blanc
9% Roussanne
5% Pinot Gris
3% Grenache Blanc

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.49

TA: 6.8 g/L

AGING:

100% stainless steel, 5 months

BOTTLING DATE: Mar 17, 2023

CASES PRODUCED: 274



SCHEID
VINEYARDS

2022 ESTATE ODD LOT WHITE

TASTING NOTES

Some vintages ago, a member of our team (who shall remain nameless) dubbed our Odd Lot White as the “Hot Tub Wine.” His reasoning? It’s inviting, luscious, decadent and playful. Furthermore, it is comprised of 8 stunning, shapely varietals and is, in a word, delectable. Knowing this person-who-shall-remain-nameless as well as we do, we laughed, because certainly, this was his fantasy version of what a hot tub should be like. But who are we to kill the dreams of young men? And so, we present to you the Scheid Vineyards Hot Tub Wine, aka Odd Lot White, a no-holds barred, put the winemaking team in a room and produce the best white blend that you could drink all night wine. Aromas of stone fruit, yellow apple and hints of fig are accented by notes of honeysuckle. A soft, round mouthfeel is complemented by a soft acidity and lingering bright fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

VINEYARDS

Our 2022 Odd Lot White is comprised of 8 varietals, sourced from several of our estate vineyards in the Monterey appellation. These sites are prized for the maritime influence of Monterey County that brings concentrated fruit to the mix, as well as excellent structure and acidity. The afternoon breezes keep heat stress at bay, an important factor for our aromatic white grapes. The long growing season allows the fruit to reach optimum flavor development on the vine while maintaining the natural coastal acidity for which the region is known.

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

Each varietal for Odd Lot White was gently whole-cluster pressed upon arrival at the winery and fermented in separate lots. The cool thing about this blend is that it was created from finished wines rather than pre-written protocols. In winemaking parlance, odd lots are those lots of wine that haven’t quite found a home. In the case of our Odd Lot White, the winemaking team poaches their favorite whites, whether in barrel or tank, and brings them to the table to see if they fit the blend. The goal is to create a complex blend of various lots of wine that highlights the best traits of each to achieve a harmonious whole.

WINERY & TASTING ROOM

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