

**VARIETY:**

100% Pinot Blanc

APPELLATION:

Monterey

HARVEST DATE:

Sep 27, 2023

ALCOHOL: 13.8%**PH:** 3.38**TA:** 5.3g/L**AGING:**100% French oak
48% new, 8 months**BOTTLING DATE:** Jun 17, 2023**CASES PRODUCED:** 237**S C H E I D**
V I N E Y A R D S

2022 ESTATE PINOT BLANC

TASTING NOTES

Our VP of Winemaking, Dave Nagengast, describes Pinot Blanc as “the white wine for red wine drinkers.” With more weight than most other white varietals, it is opulent, round and creamy yet finishes with a bright acidity. Why aren’t there more Pinot Blancs out there for such a cool, intriguing wine? For starters, it’s persnickety in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. But hey, we’ve never let a challenge get in the way of our pursuit to make intriguing and unique wines.

Our 2022 Pinot Blanc is a rich and expressive wine, with fragrant aromas of yellow apple, ripe pear, and quince. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of butterscotch with a kiss of vanilla.

VINEYARD

The windy maritime climate of Monterey County is ideally situated for the cool-climate-loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top-quality Pinot Blanc. 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 accelerated the harvest pace, with picking beginning about two weeks earlier than average. It slowed down certain varieties as the vines shut down during the extreme heat 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 grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole-cluster pressed to prevent oxidation and avoid extracting any harsh tannins. The juice was then racked clean into barrels for fermentation. A barrel fermentation warms up to a higher temperature than a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels for 8 months.

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