



VARIETY:
100% Sauvignon Blanc

VINEYARDS:
56% Scheid – Arroyo Seco
44% San Lucas Vineyard

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.43

TA: 4.5 g/L

AGING:
100% stainless steel, 3 months

BOTTLING DATE: Jan 12-13, 2023

CASES PRODUCED: 2,581



SCHEID
VINEYARDS

2022 ESTATE SAUVIGNON BLANC

TASTING NOTES

Sauvignon Blanc is in its element when it is fermented entirely in stainless steel tanks (no oak), allowing the fresh crisp nature of the fruit to shine. And that's how we do our Estate Sauvignon Blanc. Bright notes of citrus and ripe pear mingle with tropical notes of pineapple and guava. A distinct minerality gives way to a crisp acidity that lends a beautiful freshness and structure to this wine. Hints of tarragon and other light herbal and grass notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc. This is a wine that is a perfect first glass of the evening...and you're probably going to want a second.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on five of our estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor development. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed by limiting water to keep vigor in check. The fruit for the 2022 vintage comes from our estate vineyards in the Monterey appellation, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

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

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 3 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

WINERY & TASTING ROOM

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