

**VARIETY:**

100% Chardonnay

**VINEYARD:**

Isabelle's

**APPELLATION:**

Monterey

**HARVEST DATE:**

Oct 6, 2022

**HARVEST BRIX:**

22.8

**ALCOHOL:** 12.5%**PH:** 3.78**TA:** 6.3**CASES PRODUCED:** 99**SCHEID**  
VINEYARDS

## 2022 ESTATE CHARDONNAY, ISABELLE'S VINEYARD

**TASTING NOTES**

The cool coastal climate of Monterey, with morning fogs that often linger until midday, allows intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. We chose to let the beauty of the Monterey AVA shine by producing our Isabelle's Vineyard Chardonnay in an unoaked, Chablis-like, Old World style — allowing the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards to reside front and center.

Our 2022 Isabelle's Vineyard Chardonnay has a fruit-driven core of green apple, pear and citrus highlighted by refreshing acidity. "Bright" is the best way to describe this wine. Its flavors are vivid and juicy and the mouthfeel is crisp and zesty.

**VINEYARD**

Isabelle's Vineyard is a small 2½-acre vineyard named after Al Scheid's mother, Isabelle Adolphin Pearce. Located on River Road at the base of the Santa Lucia Mountains just south of Salinas, its cool and exposed terrain provides a perfect locale for growing tightly-structured, Chablis-style Chardonnay.

**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 grapes for this wine were hand harvested and delivered to the winery in the early morning. Upon arrival the grapes were pressed and fermented in stainless steel tanks at cool temperatures. The slow and cold fermentation process enhances the varietal aromatics and retains a refreshing, fruit forward component to the wine. After fermentation, the wine was racked clean and aged in 100% stainless steel for six months prior to bottling.

**WINERY & TASTING ROOM**1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316[scheidvineyards.com](http://scheidvineyards.com)**CARMEL TASTING ROOM**San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)