

**VARIETY:**

100% Albariño

VINEYARD:

Scheid – Arroyo Seco

APPELLATION:

Monterey

HARVEST DATE:

Nov 3, 2023

ALCOHOL: 12.0%**PH:** 3.49**TA:** 4.9 g/L**AGING:**

100% stainless steel, 4 months

BOTTLING DATE: Mar 12, 2024**CASES PRODUCED:** 140**SCHEID**
VINEYARDS

2023 ESTATE ALBARIÑO

TASTING NOTES

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine.” Today Albariño is widely planted in the northwestern part of Spain in the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape variety, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters).

Pure and vibrant, our 2023 vintage has aromas of pineapple, pear, stone fruit and floral honeysuckle. Fermented and aged in stainless steel to preserve freshness and varietal character, this medium-bodied aromatic white possesses mouthwatering crisp acidity and a lingering bright tropical fruit finish. It’s a fan favorite in our tasting room.

VINEYARD

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it’s called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest-growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve this fruit's intense fruit flavors and natural acidity.

VINTAGE

2023 was one of the coolest growing seasons in a long time and fruit ripening lagged by 2 to 3 weeks from average. We experienced a long Indian summer that allowed the fruit to fully ripen, with our white varietals developing well-defined aromatics and balanced acidity and the red varietals developing intense fruit, smooth tannins, and some of the best color we have seen in a while. With harvest extending into November, it was a busy scramble to get the last fruit in while contending with frost and rain, but we got it done and vintage 2023 is an exciting year for quality.

WINEMAKING

The grapes were hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps protect the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the aromatic floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full, round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

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