

**VARIETIES:**

40% Chardonnay
12% Muscat Canelli
10% Pinot Grigio
10% Gewürztraminer
10% Grüner Veltliner
8% Sauvignon Blanc
6% Roussanne
4% Grenache Blanc

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.43

TA: 6.2 g/L

AGING:

100% stainless steel, 3 months

BOTTLING DATE: Feb 6, 2024

CASES PRODUCED: 294



SCHEID
VINEYARDS

2023 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 come up with the best white blend that you could drink all night wine.

Our 2023 vintage is bursting with flavors of pear, green apple and citrus, with hints of floral notes and honeysuckle. A soft, round mouthfeel is complemented by a soft acidity and lingering tropical fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead and drink it all night!

VINEYARDS

Our 2023 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 crisp 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

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

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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