



VARIETY:
100% Sauvignon Blanc

VINEYARDS:
75% San Lucas
25% Scheid – Arroyo Seco

HARVEST DATES:
Sep 21 - Oct 14, 2023

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.38

TA: 7.2 g/L

AGING:
100% stainless steel

BOTTLING DATE: Jan 26, 2024

CASES PRODUCED: 1,017



SCHEID
VINEYARDS

2023 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.

This vintage is full of bright notes of citrus, Asian pear and tropical notes of pineapple and guava, with hints of lemon blossom. The vibrant flavors are surrounded by a crisp acidity that brings a beautiful freshness and structure to this wine. Hints of fresh herbs 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 2023 vintage comes from our estate San Lucas and Scheid Vineyards, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

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

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 serves to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged 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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