

**VARIETIES:**

40% Chardonnay
18% Pinot Grigio
12% Grüner Veltliner
11% Muscat Canelli
10% Gewürztraminer
9% Sauvignon Blanc

HARVEST DATES:

Aug 28 – Oct 16, 2024

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.47

TA: 5.4 g/L

AGING:

100% stainless steel, 4 months

BOTTLING DATE: Mar 19, 2025

CASES PRODUCED: 125



SCHEID
VINEYARDS

2024 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 is inviting, luscious, decadent and playful. Furthermore, it is comprised of six 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 2024 vintage is bursting with flavors of red apple, citrus and pear, with hints of floral notes and honeysuckle. A soft, round mouthfeel is complemented by a soft acidity and lingering bright fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead and drink it all night!

VINEYARDS

Our 2024 Odd Lot White is comprised of six 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

The 2024 growing season in Monterey County began with a wet winter followed by a cool spring, creating favorable conditions for fruit set and healthy clusters. A slow, even ripening season was interrupted by a summer heat wave that impacted yields, resulting in a lighter crop overall. Despite the reduced yields, the fruit quality was exceptional, showing vibrant acidity and concentrated flavors. The result is a beautifully balanced vintage with remarkable freshness and age-worthy structure across the board.

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 brings their favorite white lots 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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