



VARIETY:
100% Pinot Blanc

APPELLATION:
Monterey

HARVEST DATE:
Sep 11, 2024

ALCOHOL: 14.3%

PH: 3.53

TA: 4.6g/L

AGING:
100% French oak
50% new, 10 months

BOTTLING DATE: Jul 10, 2025

CASES PRODUCED: 119



2024 ESTATE PINOT BLANC

TASTING NOTES

Pinot Blanc is a refined white grape variety, best known for producing elegant, medium-bodied wines with a delicate balance of fruit and freshness. Originating as a pale mutation of Pinot Noir, it thrives in cool climates such as Alsace, northern Italy, Germany...and Monterey, California! As a smooth, balanced, and generally very attractive white wine option, the big question is: why aren't there more Pinot Blancs out there? A rather telling sign is that it is persnickety in the vineyard and low-yielding. As the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, it can be quite a capricious varietal. But here at Scheid, we laugh in the face of danger, especially when at the other end of the challenge lies an intriguing and unique wine that we love to drink ourselves.

Our 2024 Pinot Blanc is a rich and expressive wine with fragrant aromas of yellow apple, citrus and melon. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of caramel and vanilla with a kiss of toasty oak.

VINEYARD

The windy maritime climate of our Monterey County estate vineyards is ideally situated for the cool-climate-loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay and preserve acidity, an absolute necessity for top-quality Pinot Blanc. The long growing season of the Monterey AVA allows the fruit to hang longer on the vine, reaching optimum flavor development late in the season while maintaining crisp acidity.

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

The grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole-cluster pressed to prevent oxidation and avoid extracting any harsh tannins. The juice was then racked clean into barrels for fermentation. A barrel fermentation warms up to a higher temperature than a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels for 10 months.

WINERY & TASTING ROOM

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