



VARIETY:
100% Sauvignon Blanc

VINEYARDS:
66% San Lucas
25% Scheid – Arroyo Seco
9% Monterey

HARVEST DATES:
Aug 28 – Sept 18, 2024

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.48

TA: 5.4 g/L

AGING:
100% stainless steel

BOTTLING DATE: Mar 18, 2025

CASES PRODUCED: 250



2024 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.

The 2024 vintage bursts with bright notes of citrus, pineapple and guava, with hints of fresh herb. Vibrant flavors are lifted by crisp acidity, bringing a beautiful freshness and structure to the wine. Medium-bodied with the lively tartness that is a hallmark of Sauvignon Blanc, it makes for a perfect first glass of the evening...and you're surely 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. 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 2024 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

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

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!

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