



SCHEID

VINEYARDS



TASTING NOTES

2013 ALBARIÑO

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine”. Today, Albariño is widely planted in the northwestern part of Spain, the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape varietal, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters). Pure and vibrant, our 2013 vintage has lemon-lime aromas and crisp grapefruit flavors with a lovely note of minerality. The wine is balanced with a long, fruity finish.

VINEYARD

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it's called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve the intense fruit flavors and natural acidity of the fruit. The 2013 growing season was about as perfect as a winemaker could wish – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, it exceeded our expectations in every way.

WINEMAKING

The grapes were hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps to prevent the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the fruity, floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

WWW.SCHEIDVINEYARDS.COM

VARIETAL

100% Albariño

VINEYARD

Scheid-Arroyo Seco

HARVEST DATE

October 9, 2013

HARVEST BRIX

23.4°

APPELLATION

Monterey

ALCOHOL

13.9%

PH

3.4

AGING

100% stainless steel

CASES PRODUCED

282

BOTTLING DATE

May 19, 2014

SUGGESTED RETAIL

\$22.00 / bottle

CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM

1972 HOBSON AVE
GREENFIELD, CA 93927
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