



S C H E I D

V I N E Y A R D S



TASTING NOTES

2014 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 variety, 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). Our 2014 Albariño boasts a myriad of ripe fruits—peach, apricot, tangerine and lime. Fermented and aged in stainless steel to preserve freshness and varietal character, this aromatic white is expressive with mouthwatering acidity and a bright fruit 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 this fruit.

VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of excellent 2012 and 2013 vintages, it exceeded our expectations in every way and was an ideal year for growing lively Albariño.

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 protect 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 aromatic 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.

VARIETY

100% Albariño

VINEYARD

Scheid Vineyard

APPELLATION

Arroyo Seco

HARVEST DATES

October 7- 27, 2014

HARVEST BRIX

22.4°

ALCOHOL

13.7 %

PH

3.39 g/L

AGING

100% stainless steel

BOTTLING DATE

June 10, 2015

CASES

168

PRICE

\$22

WWW.SCHEIDVINEYARDS.COM

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

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316