



# SCHEID

VINEYARDS



## TASTING NOTES

### 2013 CHARDONNAY

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that strikes a perfect balance between rich and refreshing. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards. Our 2013 vintage has aromas of apple and pear that lead into a lively blend of tropical fruit and citrus flavors with hints of vanilla and caramel on the lingering finish.

## VINEYARDS

The grapes for our 2013 vintage were sourced from four of our estate vineyards. The northernmost vineyard, Riverview, is located near Soledad and delivers concentrated flavors and a distinct minerality. Our Scheid – Arroyo Seco Vineyard delivers with bright tropical fruit flavors. Mesa del Rio and Viento Vineyards are in the Greenfield area and are planted to Dijon clones 76 and 96. This fruit brings vibrancy, excellent structure and acidity. This quadruplet of vineyards creates a synergy where the whole is definitely greater than the sum of the parts. 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 gently whole-cluster pressed. The juice was chilled and lightly settled before 56% was transferred to stainless steel tanks and slowly fermented at a cool temperature to enhance the varietal aromatics. The balance was fermented in pre-dominately small French oak barrels. Aging of the barrel portion continued *sur lie* (on the lees) for 8 months with periodic stirring to incorporate the lees back into the wine. Lees are the remnants of yeast cells that settle to the bottom of the container after fermentation is complete. Allowing the wine to rest in contact with them adds a richer texture, complexity and fuller mid-palate to the wine. The barrel portion was then blended with the stainless steel selection, resulting in a wine that delivers the essence of Chardonnay: freshness, vibrancy, richness and complexity.

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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SAN CARLOS & 7th  
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**GREENFIELD TASTING ROOM**  
1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
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## VARIETAL

100% Chardonnay

## VINEYARDS

46% Riverview  
41% Scheid – Arroyo Seco  
12% Mesa del Rio  
1% Viento

## HARVEST DATES

September 9 – October 31

## HARVEST BRIX

Average of 23.5°

## APPELLATION

Monterey

## ALCOHOL

13.9%

## PH

3.44

## AGING

56% stainless steel, 44%  
small French oak barrels

## CASES PRODUCED

1,280

## BOTTLING DATE

August 5, 2014

## SUGGESTED RETAIL

\$25.00 / bottle