



TASTING NOTES

2012 CHARDONNAY RESERVE

A top notch Chardonnay can be one of life's great pleasures and the Monterey appellation has developed a world-renowned reputation for producing spectacular Chardonnays. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. Our Chardonnay Reserve program was developed to produce a rich wine that showcases the distinctiveness of the Monterey growing region. Aromas of red apples and citrus with notes of white flowers, vanilla and butterscotch frame dramatic tropical fruit flavors. This is an elegant, rich style of Chardonnay that has a soft and rich texture on the palate and a mouthwatering finish. Only 150 cases produced.

VINEYARDS

The grapes for our 2012 Chardonnay Reserve were sourced from our estate Riverview Vineyard. Riverview is our northernmost vineyard, located two miles southeast of Soledad and adjacent to the Pinnacles, nestled on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly. The resulting flavor profile is distinctly Burgundian, with apple and citrus flavors and an edge of minerality. The 2012 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months perfect for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING

Upon arrival at the winery, the hand-picked grapes were gently whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. The juice was inoculated with select strains of yeast and slowly fermented cool to enhance the floral and varietal aromatics. Part of the blend was racked clean to barrels and fermented at a higher temperature to extract more oak tannins from the barrels. This adds roundness and mouthfeel to the wine. After fermentation, the wine was racked to 100% new French small oak barrels for aging.

VARIETAL
100% Chardonnay

VINEYARD
Riverview Vineyard

HARVEST DATE
October 10, 2012

HARVEST BRIX
24.4°

APPELLATION
Monterey

ALCOHOL
14.3%

PH
3.6

AGING
20 months in barrel, 100% new French oak

CASES PRODUCED
152

BOTTLING DATE
September 8, 2014

SUGGESTED RETAIL
\$38.00 / bottle

WWW.SCHEIDVINEYARDS.COM

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