



SCHEID

VINEYARDS



TASTING NOTES

2014 CHARDONNAY RESERVE SLH

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 examples. 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. This hand-harvested, small batch Chardonnay hails from the Santa Lucia Highlands, where the cool climate results in complex, intense wines. Barrel fermentation in small, medium-toast French oak and partial malolactic fermentation bring a richness and depth to the blend, which is elegantly balanced with dramatic tropical fruit flavors. Aromas of acacia and notes of allspice and cardamom tie the wine together in a medium body with a long and lingering finish.

VINEYARDS

Marine influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands wines. The Escolle Road Vineyard is located on a northern elevated bench of the AVA. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for Burgundian grapes. The loose, nutrient-depleted foundation makes vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

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 the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

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% French oak barrels for aging.

VARIETY

100% Chardonnay

VINEYARD

Escolle Road

APPELLATION

Santa Lucia Highlands

HARVEST DATE

September 9- 26, 2014

HARVEST BRIX

23.0°

ALCOHOL

14.1%

PH

3.34

TA

6.6 g/L

AGING

18 months in 100% French oak

BOTTLING DATE

August 10, 2016

CASES

151

PRICE

\$45

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