

**VARIETY**

100% Chardonnay

VINEYARD

90% Viento, 10% Riverview

APPELLATION

Monterey

HARVEST DATE

October 1, 2013

HARVEST BRIX

23.7°

ALCOHOL

14.8%

PH

3.51

TA

6.6 g/L

AGING

18 months in 100% French oak

BOTTLING DATE

August 18, 2015

CASES

140

PRICE

\$38

TASTING NOTES**2013 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 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. Aromas of apples and pear with citrus and tropical notes are framed by vanilla and toasted oak. This is a complex and elegant style of Chardonnay that has a soft and round texture on the palate. Only 140 cases produced.

VINEYARDS

The grapes for our 2013 Chardonnay Reserve were sourced from our estate Viento and Riverview Vineyards. The name Viento is the Spanish word for wind, and this brisk vineyard is aptly named, as the dependable winds for which Greenfield is known come howling down the vineyard corridor every afternoon about 2 p.m. These cool and windy conditions allow for slow ripening and the cultivation of top-notch wine grapes. The Chardonnay from Viento presents the classic coastal flavors that are fruit-forward, crisp, and apple-flavored, with a hint of minerality. 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, and is a more austere style of Chardonnay than that produced from our other vineyards.

VINTAGE

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

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.

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