



SCHEID

VINEYARDS



TASTING NOTES

2014 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 2014 vintage has a core of fresh pineapple with notes of Honeycrisp apple and Meyer lemon. A kiss of vanilla caramel completes this fresh and lively version of the classic varietal.

VINEYARDS

The grapes for our 2014 vintage were sourced from five of our estate vineyards. The northern-most 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. The slightly warmer San Lucas Vineyard provides pure rich, lush Chardonnay indulgence. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

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 and was an ideal year for Chardonnay.

WINEMAKING

The grapes were handpicked at optimum ripeness then gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool 52°F to preserve the varietal aromatics. A portion of the juice was fermented directly in oak barrels at slightly warmer temperatures to fully integrate oak tannins from the barrels and add a creamy, round mouthfeel to the wine. The wine in barrels continued aging *sur lie* (on the yeast lees) for eight months with weekly stirring to enhance texture and add complexity. 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.

VARIETY

100% Chardonnay

VINEYARD

37% Viento, 33% Riverview, 17% San Lucas, 10% Scheid – Arroyo Seco, 3% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

August 26 - October 9, 2016

HARVEST BRIX

Average of 23.5°

ALCOHOL

13.8%

PH

3.39

TA

6.4 g/L

AGING

58% stainless steel; 37% French, 5% American oak barrels

BOTTLING DATE

July 8, 2015

CASES

1311

PRICE

\$25

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