



SCHEID

VINEYARDS



TASTING NOTES

2015 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 2015 vintage has a core of fresh pineapple with notes of crisp apple and lemon. A kiss of vanilla completes this fresh and lively vintage of the classic varietal.

VINEYARDS

The grapes for our 2015 vintage were sourced from three of our estate vineyards. The northern-most vineyard, Riverview, is located near Soledad and delivers concentrated flavors and a distinct minerality. Viento Vineyard is in the Greenfield area and is planted to Dijon clones 76 and 96. This fruit brings vibrancy, excellent structure and acidity. While our San Lucas Vineyard provides warmth and allows the fruit to slowly ripen on the vine. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with vivid, intense flavors.

WINEMAKING

The handpicked grapes were whole cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool 52 to 58 degrees to enhance the varietal aromatics. A portion of the juice was fermented in oak barrels to allow the wine to warm up to higher temperatures compared to fermentations in stainless steel. This helps extract more oak tannins from the barrels and add roundness/mouth feel to the wine. The wine in barrels was left "sur lie" with the lees stirred weekly to add complexity to the mouthfeel and incorporate subtle oak components in the wine. The balance, 34% of this wine was fermented in stainless steel to retain the fruit forward component.

VARIETY

100% Chardonnay

VINEYARD

42% San Lucas, 35% Viento,
23% Riverview

APPELLATION

Monterey

HARVEST DATES

August 31- September 17, 2015

HARVEST BRIX

24.0°

ALCOHOL

14.7%

PH

3.57

TA

5.6 g/L

AGING

66% French oak, 34% Stainless steel

BOTTLING DATE

June 17, 2016

CASES

154

PRICE

\$25

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