



SCHEID

VINEYARDS



TASTING NOTES

2017 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. With a fruit-driven core of pineapple, pear and citrus, our 2017 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing.

VINEYARDS

The grapes for our 2017 vintage were sourced from six vineyards. The northern-most vineyard, Riverview, is located near Soledad and delivers concentrated flavors and a distinct minerality. Scheid, Baja Viento and Mesa del Rio are in the Greenfield area and bring vibrancy, excellent structure and acidity. Our San Lucas Vineyard in the south 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

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led to mild spring weather that brought good bloom. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat in early September caused Brix levels to jump, speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality.

WINEMAKING

The handpicked grapes were harvested, pressed and fermented separately. Approximately 30% of the blend was fermented in French oak barrels to allow the wine to warm up to higher temperatures compared to fermentation in stainless steel. This helps extract more oak tannins from the barrels and adds roundness and mouthfeel to the wine. The wine in barrels was left "sur lie" with the lees stirred weekly to add complexity and incorporate subtle oak components in the wine. The balance, 70% of this wine, was fermented in stainless steel at cool temperatures to enhance the varietal aromatics and retain the fruit forward component.

VARIETY

100% Chardonnay

VINEYARDS

39% Scheid, 30% Baja Viento, 18% Riverview, 5% Mesa del Rio, 4% San Lucas, 4% Escolle Road

APPELLATION

Monterey

HARVEST DATES

September 26 - October 2, 2017

HARVEST BRIX

Average of 24.3°

ALCOHOL

14.1%

PH

3.31

TA

6.9 g/L

AGING

70% Stainless Steel, 30% French oak

BOTTLING DATE

May 30, 2018

CASES

454

PRICE

\$26

WWW.SCHEIDVINEYARDS.COM

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