



VARIETAL
100% Grüner Veltliner

VINEYARD
Mesa del Rio Vineyard

HARVEST DATE
September 26

HARVEST BRIX
25.6°

APPELLATION
Monterey

ALCOHOL
14.5%

PH
3.41

CASES PRODUCED
155

BOTTLING DATE
June 8, 2015

SUGGESTED RETAIL
\$22.00 / bottle

TASTING NOTES

2014 GRÜNER VELTLINER

Grüner Veltliner accounts for approximately one-third of all of the wine grapes grown in Austria, and is widely planted in the Czech Republic and Slovakia as well, but only 94 acres are estimated to be planted in California. And lucky Scheid, we have 1.4 of them! Grüner was planted on our Mesa del Rio Vineyard in 2010 because, truthfully, our winemaking team wanted it. See, they're wine geeks. And wine geeks love Grüner because it has a wonderful spicy minerality combined with pop rock acidity, it's über aromatic, and it's a great wine to pair with food. So their wish was granted (winemakers are hard to say 'no' to) and 2014 marks our second vintage. With loads of bright citrus, tropical fruit and honey notes on the nose, the palate shows a flinty component with citrus and lime leaf. The balanced acidity leads into a clean, crisp finish.

VINEYARD

Grüner Veltliner literally means 'green grape from the village of Veltlin in the Tirol'. But in our case, it is a grape just outside the village of Greenfield in the Salinas Valley. Our estate Mesa del Rio Vineyard is a perfect little spot for this variety, with the maritime influence of the Monterey Bay and the extended growing season providing a similar climate to areas in Austria where Grüner Veltliner thrives. 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 excellent 2012 and 2013 vintages, it exceeded our expectations in every way and was an ideal year for our second bottling of Grüner Veltliner.

WINEMAKING

The handpicked grapes were whole cluster pressed and only the free run and lightly pressed juice were kept for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics. It was aged in 100% stainless steel for 8 months. The result is a refreshing, fruit-packed, tangy Grüner Veltliner with layers of complexity that still retains its freshness.

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