



# SCHEID

VINEYARDS



## TASTING NOTES

### 2015 GRÜNER VELTLINER

Veltliner accounts for approximately one-third of all 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 1.9 of them! Grüner was first 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 2015 marks our third vintage, with an expansion of Grüner to our Riverview Vineyard. Loads of tropical fruit with a streak of peppery herbs and white flowers define the nose, while lively citrus flavors and honey notes lead into a clean, crisp finish.

## VINEYARDS

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 Soledad in the Salinas Valley. Our estate Riverview 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.

## 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 is 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. One silver lining is the exceptional quality: flavors are elevated and intense.

## WINEMAKING

The handpicked grapes were whole cluster pressed and 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 six months. The result is a refreshing, fruit-packed Grüner Veltliner with layers of tropical fruit and balanced acidity.

**VARIETY**  
100% Grüner Veltliner

**VINEYARD**  
100% Riverview

**APPELLATION**  
Monterey

**HARVEST DATE**  
October 2, 2015

**HARVEST BRIX**  
25.2°

**ALCOHOL**  
14.5%

**PH**  
3.51

**TA**  
5.3 g/L

**AGING**  
100% Stainless Steel

**BOTTLING DATE**  
May 24, 2016

**CASES**  
110

**PRICE**  
\$22

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**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