



VARIETIES

27% Sauvignon Blanc, 16% Grenache Blanc, 15% Muscat Canelli, 15% Chardonnay, 12% Gewürztraminer, 10% Roussanne, 5% Fiano

VINEYARDS

38% San Lucas, 27% Mesa del Rio, 15% Scheid, 12% Viento, 10% Hames Valley, 4% Riverview

APPELLATION

Monterey

HARVEST DATES

August 28 - October 5, 2015

HARVEST BRIX

Average of 24.3°

ALCOHOL

13.9%

PH

3.5

TA

5.7 g/L

AGING

100% Stainless Steel

BOTTLING DATE

June 5, 2016

CASES

227

PRICE

\$19

TASTING NOTES

2015 ODD LOT WHITE

Several vintages ago, a member of our team (who shall remain nameless) dubbed our Odd Lot White as the “Hot Tub Wine”. His reasoning? It’s gorgeous, luscious, decadent, and playful. Furthermore, it is comprised of 8 stunning, shapely varietals and is, in a word, delectable. Knowing this person-who-shall-remain-nameless as well as we do, we laughed, because certainly, this was his fantasy version of what a hot tub should be like. But who are we to kill the dreams of young men? And so we present to you: The Scheid Vineyards Hot Tub Wine, aka Odd Lot White, a no-holds-barred, put the winemaking team in a room and come up with the best white blend that you could drink all night, wine. Aromas of stone fruit, green apple and citrus lead into a lively blend of tropical fruit flavors. A soft, round mouthfeel is complemented by a crisp acidity and fresh fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

VINEYARD

Our 2015 Odd Lot White is comprised of 7 varietals from 6 of our estate vineyards. About 40% of the blend originates from our San Lucas Vineyard, a site characterized by cool mornings unfolding into plenty of afternoon sunshine, allowing plenty of hang-time for achieving maximum fruit flavors. The balance of the blend was sourced from our cool-climate vineyards around Greenfield. These sites are prized for the maritime influence that brings complexity and concentrated fruit to the mix, as well as excellent structure and acidity.

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

Each of the varietals for Odd Lot White was gently whole-cluster pressed upon arrival at the winery and fermented in separate lots. The cool thing about this blend is that it was created from finished wines rather than pre-written protocols. In winemaking parlance, odd lots are those lots of wine that haven’t quite found a home. In the case of our Odd Lot White, the winemaking team poaches their favorite whites, whether in barrel or tank, and brings them to the table to see if they fit the blend. We allow them to get away with this. Since the winemaking is based on each specific varietal and the emphasis is on each component reaching its individual potential, Odd Lot is totally flavor-driven, not varietal-driven. The goal is to create a complex blend of various lots of wine that highlights the best traits of each to achieve a harmonious whole.

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