



SCHEID
VINEYARDS

TASTING NOTES

2017 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 six 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!

VINEYARDS

Our 2017 Odd Lot White is comprised of six varietals from five 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

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

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.

VARIETIES

24% Gewürztraminer, 20% Sauvignon Blanc, 20% Roussanne, 16% Muscat Canelli, 10% Viognier, 10% Chardonnay

VINEYARDS

40% San Lucas, 20% Hames Valley, 20% Viento, 15% Arroyo Seco, 5% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

September 7- October 24, 2017

HARVEST BRIX

Average of 26.7°

ALCOHOL

13.9%

PH

3.50

TA

6.3 g/L

AGING

Stainless steel

BOTTLING DATE

March 13, 2018

CASES

220

PRICE

\$20

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