



SCHEID

VINEYARDS



TASTING NOTES

2016 PETIT MANSENG

The climate of Monterey County, with its low annual rainfall and cool nights during the growing season, makes it an ideal spot for producing consistently wonderful late harvest wines. For years we have produced a beautiful and lavish late harvest Riesling and we certainly aren't hanging up our pruners on that one. No, we still adore Riesling, but the chance to work with yet another rare and slightly esoteric variety just couldn't be passed up. Petit Manseng is traditionally grown in southwest France, most notably in the small Jurançon appellation where it has long been revered for its high quality. The wine was so valued in fact, that it holds the distinction of being the only wine used to baptize a king of France. Our first-ever bottling of the regal grape is packed with heady aromas of tropical fruit and spice leading into flavors of rich pear balanced against tangy citrus and star fruit. The sweetness and opulent texture are complemented by a backbone of crisp acidity, resulting in a rich, intense and lively wine.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable local site for this traditional grape from southwest France. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this 215-acre vineyard is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir, Chardonnay, and a whopping .5 acres of Petit Manseng! The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

The grapes were hand-picked at a high level of sugar and fermented so that the residual sugar would balance the naturally high acidity. The grapes were fermented with select yeast in 100% stainless steel at a relatively cool temperature of 50°F - 53°F. Cold fermentation allows the retention of fruit ester compounds that would be lost at higher temperatures. Fermentation was arrested at 11.9% sugar, as it was at this point that we considered the balance of flavors, sweetness and acidity ideal. The finished wine was aged in stainless steel for 8 months.

VARIETIES

100% Petit Manseng

VINEYARDS

Riverview Vineyard

APPELLATION

Monterey

HARVEST DATE

September 7, 2016

HARVEST BRIX

32.5°

ALCOHOL

10.0%

PH

2.67

TA

10.6 g/L

RS

11.9%

AGING

46% American Oak, 54% Hungarian Oak

BOTTLING DATE

August 15, 2017

CASES

100

PRICE

\$24

WWW.SCHEIDVINEYARDS.COM

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