



SCHEID

VINEYARDS



TASTING NOTES

2015 PINOT BLANC

Director of Winemaking Dave Nagengast describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varietals, it is opulent, round and creamy, yet finishes with a bright acidity. For such a cool, intriguing wine, why aren't there more Pinot Blancs out there? For starters, it's persnickety in the vineyard and low-yielding. It's the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. In a world of Chardonnays and Pinot Grigios, Pinot Blanc is the phantom wine, hard to find and truly a niche wine. Our 2015 Pinot Blanc is an expressive wine with lush flavors of pear and melon, a soft mouthfeel, and a hint of toast, coming from mostly neutral French oak barrels. The delicate aromatics lead to a round and opulent mouthfeel with a long, layered finish.

VINEYARD

Greenfield, with its windy, maritime climate, is ideally situated for the cool-climate loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality PB, and the long growing season allows the fruit to reach optimum flavor development on the vine, while maintaining the crisp acidity. The site we chose for our Pinot Blanc is Block E-3 of our Mesa del Rio Vineyard, an alluvial fan with gentle slopes, excellent air flow, and a distinctive, shaly soil.

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

The grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. Barrel fermentations warm up to high temperatures compared to stainless steel fermentations. This helps extract more oak tannins from the barrels, adding roundness and a fuller mouthfeel to the wine. The wine was aged for 8 months in 100% French oak, comprised of 20% new barrels.

VARIETY

100% Pinot Blanc

VINEYARD

100% Mesa del Rio

APPELLATION

Monterey

HARVEST DATE

September 16, 2015

HARVEST BRIX

23.9°

ALCOHOL

14.6 %

PH

3.36

TA

6.6 g/L

AGING

100% French Oak, 20% new

BOTTLING DATE

May 24, 2016

CASES

167

PRICE

\$26

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