



SCHEID

VINEYARDS



TASTING NOTES

2017 CHARDONNAY | CHALONE

Sometimes we Chardonnay drinkers just want pure, uncluttered varietal character rather than an abundance of toasted oak and loads of stirred lees. To put it bluntly, we want the fruit, the whole fruit, and nothing but the fruit. To that end, in 2017 we produced 122 cases of unoaked Chardonnay from a small vineyard high above the Salinas Valley in the Chalone AVA. We fermented and aged the wine in stainless steel tanks, rather than the usual French oak barrels. The result is a bright, floral, aromatic Chardonnay with overtones of citrus, green apples, pears and quince. It is medium-bodied with crisp acidity and a long, satisfying finish. The stunning fruit is the star of the show and the outcome is pure deliciousness.

VINEYARD

The fruit was hand harvested in the early morning hours from the Fornaciari Vineyard in the Chalone AVA. Fornaciari is a small, 11-acre heritage Chardonnay site that features two clones: Wente clone 46 and Stoney Hill. Clone 46 is so named because it is from a 1946 planting at Chalone. The Stoney Hill clone was brought to Chalone in the mid-1980's from Stoney Hill Vineyard on Spring Mountain. Fornaciari is a remote vineyard located at 1,700 feet above sea level in the Gabilan Mountains east of Soledad. This rugged little range features several peaks over 3,000 feet and is home to Pinnacles National Park. It is marked by strong winds, large diurnal temperature shifts, little rainfall and loads of sunshine.

VINTAGE

2017 was a more temperate growing season than recent years, resulting in healthy and happy vines. Winter rains led into mild spring weather that brought good bloom conditions. Warm temperatures in late July helped the ripening and flavor development of the grapes, followed by record-breaking heat in early September, which caused Brix levels to jump. The yields at Fornaciari are extremely low, at 2 tons per acre or less.

WINEMAKING

The grapes were hand harvested, gently pressed and fermented at cool temperatures to enhance the aromatics and fruit character of the varietal. The wine spent 10 months in a stainless steel tank to help galvanize the aromatics, mellow the texture and preserve the essential personality of this special vineyard. Aging 100% in stainless steel allows the varietal characteristics of the Chardonnay to shine through.

VARIETY

100% Chardonnay

VINEYARD

Fornaciari

APPELLATION

Chalone, Monterey

HARVEST DATES

September 2 and 8, 2017

HARVEST BRIX

24.1-26.0°

ALCOHOL

14.2%

PH

3.19

TA

6.6 g/L

AGING

Stainless Steel

BOTTLING DATE

September 2018

CASES

122

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