



# SCHEID

VINEYARDS



## TASTING NOTES

### 2017 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 2017 Pinot Blanc is an expressive wine with fragrant aromas of pear and yellow apples, a soft mouthfeel, and flavors of butter and caramel. 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 Pinot Blanc, 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

2017 was a more temperate growing season than in 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. Thankfully the weather soon cooled and harvest slowed to a more normal rate, allowing the grapes to hang until optimum maturity was reached. Yields were light to average, with fruit showing high quality.

## 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 in 68% French oak and 32% Hungarian Oak.

**VARIETY**  
100% Pinot Blanc

**VINEYARD**  
Mesa del Rio

**APPELLATION**  
Monterey

**HARVEST DATE**  
October 22, 2017

**HARVEST BRIX**  
23.5°

**ALCOHOL**  
14.5%

**PH**  
3.35

**TA**  
5.6 g/L

**AGING**  
68% French Oak, 32% Hungarian Oak

**BOTTLING DATE**  
August 14, 2018

**CASES**  
116

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