



VARIETY:
100% Riesling

VINEYARD:
Viento

APPELLATION:
Monterey

HARVEST DATE:
Oct 27 - 28, 2021

ALCOHOL: 12.0%

PH: 3.24

TA: 5.5 g/L

AGING:
100% stainless steel, 4 months

BOTTLING DATE: Mar 16, 2022

CASES PRODUCED: 202



SCHEID
VINEYARDS

2021 ESTATE DRY RIESLING

TASTING NOTES

Flashback to July 2019: Dave Nagengast, VP of Winemaking, is cruising down the Rhine River on a Scheid Vineyards weeklong excursion, savoring classic German Rieslings, from bone dry to dessert sweet and everything in between. It was the *trocken*, or dry style, with their gorgeous aromatics and bracing acidity, that really got to him. Back in Monterey, Dave couldn't shake it. He was inspired! With a block of estate grown Riesling at his fingertips, he decided to craft a Dry Riesling from our cool climate Viento Vineyard, a site perfectly suited to a bone dry rendition that accentuates the beautiful fruit, flinty minerality and brisk acidity of Riesling. A nose of peach, green apple, citrus and quince unfolds into distinct floral notes. This medium-bodied wine has a crisp balanced acidity with a lingering bright fruit finish. It is a wine that begs for good food and warm conversation.

VINEYARD

The grapes for our estate grown Riesling are sourced from our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Riesling.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

The handpicked grapes were whole cluster pressed and the juice was lightly pressed. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve varietal aromatics, then aged in 100% stainless steel.

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