



VARIETY:
100% Roussanne

VINEYARD:
Hames Valley

APPELLATION:
Monterey

HARVEST DATE:
Sep 17, 2021

ALCOHOL: 13.5%

PH: 3.56

TA: 5.0 g/L

AGING:
25% French oak
75% Stainless steel, 6 months

BOTTLING DATE:
May 24, 2022

CASES PRODUCED: 150



SCHEID
VINEYARDS

2021 ESTATE ROUSSANNE

TASTING NOTES

The name Roussanne comes from the French “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine as well. Funny enough, many of the early plantings of Roussanne in California were later identified, in fact, as Viognier. While the varieties are quite complimentary, they each have their own distinct personality and attributes. And while Roussanne is often relegated to being just a component of a blend, we believe this complex and cellar-worthy varietal deserves to be bottled on its own. Our 2021 vintage is a classic Roussanne with aromas of pear, citrus and yellow apple, and a delicate note of caramel and honey. The soft, medium-bodied palate has a balanced acidity and rich, lingering fruit finish.

VINEYARD

The climate of our estate Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar for the southern France varietals. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

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 only the free run and lightly pressed juice were kept for fermentation. 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 in stainless steel tanks at 50°-55°F to enhance the fruit esters and preserve the varietal aromatics. After fermentation, 25% of the wine was moved to French oak barrels for aging to enrich texture and complexity. The result is a distinctive, fruit-driven wine with a lovely balance of body and freshness.

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