

**VARIETIES:**

33% Gewürztraminer  
24% Pinot Gris  
16% Sauvignon Blanc  
14% Chardonnay  
13% Grüner Veltliner

**HARVEST DATES:**

Sep 7 – Nov 11, 2021

**APELLATION:**

Monterey

**ALCOHOL:** 12.5%

**PH:** 3.28

**TA:** 5.8 g/L

**AGING:**

100% stainless steel, 5 months

**BOTTLING DATE:** Mar 22, 2022

**CASES PRODUCED:** 501



SCHEID  
VINEYARDS

## 2021 ESTATE ODD LOT WHITE

**TASTING NOTES**

Some vintages ago, a member of our team (who shall remain nameless) dubbed our Odd Lot White as the “Hot Tub Wine.” His reasoning? It’s inviting, luscious, decadent and playful. Furthermore, it is comprised of 5 stunning, shapely varietals and is, in a word, delectable. Knowing this person-who-shall-remain-nameless as well as we do, we laughed, because certainly, this was his fantasy version of what a hot tub should be like. But who are we to kill the dreams of young men? And so we present to you the Scheid Vineyards Hot Tub Wine, aka Odd Lot White, a no-holds barred, put the winemaking team in a room and come up with the best white blend that you could drink all night wine. Aromas of pear, yellow apple, melon and citrus are accented by distinct fruit-filled notes of guava and pineapple. A soft, round mouthfeel is complemented by crisp acidity and a fresh fruit finish in this medium-bodied wine. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

**VINEYARDS**

Our 2021 Odd Lot White is comprised of 5 varietals, the lion’s share of which originates from our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named for the dependable winds that come howling down the vineyard corridor every afternoon around 2 pm. The cool and windy conditions allow for slow ripening and the cultivation of top-notch aromatic white wine grapes. The balance of the blend was sourced from our cool-climate vineyards around Greenfield. These sites are prized for the maritime influence that heighten the concentrated fruit and provide excellent structure and acidity.

**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**

Each varietal for Odd Lot White was gently whole-cluster pressed upon arrival at the winery and fermented in separate lots. The cool thing about this blend is that it was created from finished wines rather than pre-written protocols. In winemaking parlance, odd lots are those lots of wine that haven’t quite found a home. In the case of our Odd Lot White, the winemaking team poaches their favorite whites, whether in barrel or tank, and brings them to the table to see if they fit the blend. The goal is to create a complex blend of various lots of wine that highlights the best traits of each to achieve a harmonious whole.

**WINERY & TASTING ROOM**

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