



SCHEID

VINEYARDS



TASTING NOTES

2016 CHARDONNAY RESERVE SLH

A top-notch Chardonnay can be one of life's great pleasures and the Monterey appellation has developed a world-renowned reputation for producing spectacular examples. The cool coastal climate, with morning fogs that often linger until midday, allows the intricate fruit flavors to develop while preserving crucial acidity. Our Chardonnay Reserve program was developed to produce a rich wine that showcases the distinctiveness of the Monterey growing region. This hand-harvested, small batch Chardonnay hails from the Santa Lucia Highlands, where the cool climate results in complex, intense wines. Barrel fermentation in small, medium-toast French oak and partial malolactic fermentation bring a richness and depth to the blend, which is elegantly balanced with dramatic tropical fruit flavors. Aromas of acacia and notes of allspice and cardamom tie the wine together in a medium body with a long and lingering finish.

VINEYARDS

Marine influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands wines. The Escolle Road Vineyard is located on a northern elevated bench of the AVA. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for Burgundian grapes. The loose, nutrient-depleted foundation makes vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

Upon arrival at the winery, the hand-picked grapes were gently whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. The juice was inoculated with select strains of yeast and slowly fermented cool to enhance the floral and varietal aromatics. Part of the blend was racked clean to barrels and fermented at a higher temperature to extract more oak tannins from the barrels. This adds roundness and mouthfeel to the wine. After fermentation, the wine was racked to 100% French oak barrels for aging.

VARIETY

100% Chardonnay

VINEYARD

Escolle Road Vineyard

APPELLATION

Santa Lucia Highlands

HARVEST DATE

September 23, 2016

HARVEST BRIX

24.2°

ALCOHOL

14.8%

PH

3.21

TA

7.8 g/L

AGING

18 months in 100% French oak

BOTTLING DATE

April 18, 2018

CASES

100

PRICE

\$45

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