

**VARIETIES:**

100% Chardonnay

VINEYARDS:

55% Riverview Vineyard

45% Scheid Vineyard

APPELLATION:

Monterey

ALCOHOL: 14.5%

PH: 3.56

TA: 5.7 g/L

AGING:

43% French oak,

57% Stainless steel, 8 months

BOTTLING DATE: Aug 14, 2019

CASES PRODUCED: 455



SCHEID
VINEYARDS

2018 ESTATE CHARDONNAY

TASTING NOTES

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that allows the beauty of the Monterey AVA to shine. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards. With a fruit-driven core of pineapple, pear, green apple and citrus notes, our 2018 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing.

VINEYARDS

The grapes for our 2018 vintage were sourced from two of estate vineyards. The northernmost vineyard, Riverview, is located near the town of Soledad and delivers concentrated flavors and a distinct minerality. Scheid Vineyard, just outside of Greenfield, brings vibrancy, excellent structure and acidity. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

The grapes for this wine were hand harvested, then pressed and fermented separately. A portion of the juice was fermented in French oak barrels for added complexity, roundness and mouthfeel. The barrel fermented wine was left *sur lie* with the lees stirred weekly to further incorporate subtle oak components like caramel and butterscotch. The remaining balance was fermented in stainless steel at cool temperatures to enhance the varietal aromatics and retain a refreshing fruit forward component to the final blend.

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