

**VARIETIES:**

100% Chardonnay

VINEYARDS:

Fornaciari Vineyard

APPELLATION:

Monterey

HARVEST DATE:

Sept. 17, 2019

ALCOHOL: 14.1%

PH: 3.31

TA: 5.3 g/L

AGING:

43% French oak,
57% Stainless steel, 8 months

BOTTLING DATE: April 24, 2020

CASES PRODUCED: 132



SCHEID
VINEYARDS

2019 ESTATE CHARDONNAY | CHALONE

TASTING NOTES

Sometimes we Chardonnay drinkers just want pure, uncluttered varietal character rather than an abundance of toasted oak and loads of stirred lees. To put it bluntly, we want the fruit, the whole fruit, and nothing but the fruit. To that end, in 2019 we produced 132 cases of unoaked Chardonnay from a small vineyard high above the Salinas Valley in the Chalone AVA. We fermented and aged the wine in stainless steel tanks, rather than the usual French oak barrels. The result is a bright, floral, aromatic Chardonnay with overtones of citrus, green apples and pear, with hints of slate and stone. It is medium-bodied with crisp acidity and a long, satisfying finish. The stunning fruit is the star of the show and the outcome is pure deliciousness.

VINEYARDS

The fruit was hand harvested in the early morning hours from the Fornaciari Vineyard in the Chalone AVA. Fornaciari is a small, 11-acre heritage Chardonnay site that features two clones: Wente clone 46 and Stoney Hill. Clone 46 is so named because it is from a 1946 planting at Chalone. The Stoney Hill clone was brought to Chalone in the mid-1980's from Stoney Hill Vineyard on Spring Mountain. Fornaciari is a remote vineyard located at 1,700 feet above sea level in the Gabilan Mountains east of Soledad. This rugged little range features several peaks over 3,000 feet and is home to Pinnacles National Park. It is marked by strong winds, large diurnal temperature shifts, little rainfall and loads of sunshine.

VINTAGE

The 2019 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 were hand harvested, gently pressed and fermented at cool temperatures to enhance the aromatics and fruit character of the varietal. The wine spent 10 months in a stainless steel tank to help galvanize the aromatics, mellow the texture and preserve the essential personality of this special vineyard. Aging 100% in stainless steel allows the varietal characteristics of the Chardonnay to shine through.

WINERY & TASTING ROOM

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