



# SCHEID

VINEYARDS



## TASTING NOTES

### 2018 ALBARIÑO

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine.” Today, Albariño is widely planted in the northwestern part of Spain, the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape variety, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters). Pure and vibrant, our 2018 vintage has lemon-lime aromas and crisp grapefruit flavors with a lovely note of minerality. Fermented and aged in stainless steel to preserve freshness and varietal character, this aromatic white is expressive with mouthwatering acidity and layers of fruit.

## VINEYARD

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it's called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve the intense fruit flavors and natural acidity of this fruit.

## 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. Unlike many years, harvest never reached a feverish pace in the vineyards so we had the luxury of making picking decisions based solely on flavor, grape maturity and optimum ripeness. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

## WINEMAKING

The grapes were hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps protect the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the aromatic floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full, round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

## VARIETY

100% Albariño

## VINEYARD

Scheid Vineyard

## APPELLATION

Arroyo Seco

## HARVEST DATE

October 6, 2018

## HARVEST BRIX

22.8°

## ALCOHOL

12.8%

## PH

3.42

## TA

6.0 g/L

## AGING

Stainless steel

## BOTTLING DATE

March 20, 2019

## CASES

300

## PRICE

\$26

CARMEL TASTING ROOM  
SAN CARLOS & 7th  
CARMEL, CA 93923  
831.656.WINE (9463)

GREENFIELD TASTING ROOM  
1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
831.386.0316