

**VARIETIES**

25% Sauvignon Blanc, 23% Gewürztraminer,
21% Roussanne, 16% Muscat Canelli,
10% Chardonnay, 4% Pinot Grigio,
1% White Riesling

VINEYARDS

21% Hames Valley, 21% Viento,
17% San Lucas, 15% Baja Viento,
14% Mesa del Rio, 12% Scheid

APPELLATION

Monterey

HARVEST DATES

September 10 - October 31, 2018

HARVEST BRIX

Average of 23.5°

ALCOHOL

13.3%

PH

3.42

TA

6.1 g/L

AGING

100% Stainless Steel

BOTTLING DATE

March 22, 2019

CASES

410

PRICE

\$20

TASTING NOTES**2018 ODD LOT WHITE**

Several 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 gorgeous, luscious, decadent, and playful. Furthermore, it is comprised of 7 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 stone fruit, green apple and citrus lead into a lively blend of tropical fruit flavors. A soft, round mouthfeel is complemented by a crisp acidity and fresh fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

VINEYARDS

Our 2018 Odd Lot White is comprised of seven varietals from six of our estate vineyards. 21% of the blend originates from our sustainably farmed Hames Valley Vineyard. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County (up to 50°F), helping to maintain the balance of the fruit. An additional 21% of the blend comes from Viento Vineyard, an estate property noted for its moderate weather conditions and cool afternoon winds, which allow the fruit to ripen slowly. The balance of the blend was sourced from our cool-climate vineyards around Greenfield. These sites are prized for the maritime influence that bring concentrated fruit to the mix, as well as excellent structure and acidity.

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

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.

WWW.SCHEIDVINEYARDS.COM

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