

**VARIETY:**

Chardonnay

HARVEST DATE:

Oct 1, 2021

APPELLATION:

Monterey

ALCOHOL: 12.5%**PH: 3.57****TA: 7.2 g/L****AGING:**

100% stainless steel, 6 months

BOTTLING DATE: June 16, 2022**CASES PRODUCED: 125**

SCHEID
VINEYARDS

2021 ESTATE CHARDONNAY

TASTING NOTES

The cool coastal climate of Monterey, with morning fogs that often linger until mid-day, allows 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. We chose to let the beauty of the Monterey AVA shine by producing our Isabelle's Vineyard Chardonnay in an unoaked, Chablis-like, Old World style—allowing the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards to reside front and center. Steely and crisp, the fruit-driven core of green apple, Asian pear, quince and citrus is delicate yet bright. Medium-bodied with a crisp acidity, it finishes clean and pure with a hint of minerality.

VINEYARDS

Isabelle's Vineyard is a special, petite 2½ acre vineyard named after Al Scheid's mother, Isabelle Adolphin Pearce. Located at the base of the Santa Lucia Mountains on River Road, its cool and exposed terrain provides a perfect locale for growing tightly-structured, single-vineyard Chardonnay and Pinot Noir.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

The grapes for this wine were hand harvested and delivered to the winery in the early morning. Upon arrival the grapes were pressed and fermented in stainless steel tanks at cool temperatures. The slow and cold fermentation process enhances the varietal aromatics and retains a refreshing, fruit forward component to the wine. After fermentation, the wine was racked clean and aged in 100% stainless steel for six months prior to bottling.

WINERY & TASTING ROOM

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