



## TASTING NOTES

### 2016 VIOGNIER

In 1965, Viognier was on the brink of extinction. Only 8 measly acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening, and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own. With striking aromas of stone fruit and orange blossom, the Scheid Vineyards 2016 Viognier bursts with layers of peaches and apricots that lead into a crisp, clean finish.

## VINEYARDS

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown entirely on Block 7a of our San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

## VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

## WINEMAKING

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. Slow fermentation at a cold temperature enhances the fruit esters and preserves the delicate nuances of the fruit. We used a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character of the Viognier. The finished wine was racked to stainless steel barrels until bottling.

### VARIETY

100% Viognier

### VINEYARDS

San Lucas Vineyard

### APPELLATION

Monterey

### HARVEST DATE

August 25, 2016

### HARVEST BRIX

23.8°

### ALCOHOL

14.6%

### PH

3.44

### TA

5.9 g/L

### AGING

Stainless steel

### BOTTLING DATE

May 18, 2017

### CASES

104

### PRICE

\$26

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

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