



SCHEID

VINEYARDS



TASTING NOTES

2017 VIOGNIER

In 1965, Viognier was on the brink of extinction. Only eight 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. Our 2017 Viognier features striking aromas of orange blossom, unfolding into layers of stone fruit and pear that lead into a crisp, clean finish.

VINEYARD

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

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led to mild spring weather that brought good bloom. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat in early September caused Brix levels to jump, speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality.

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 wine was aged in 100% stainless steel for eight months prior to bottling.

VARIETY
100% Viognier

VINEYARD
San Lucas

APPELLATION
Monterey

HARVEST DATE
September 30, 2017

HARVEST BRIX
23.9°

ALCOHOL
13.4%

PH
3.37

TA
6.4 g/L

AGING
Stainless Steel, 8 months

BOTTLING DATE
June 27, 2018

CASES
133

PRICE
\$26

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