



VARIETY
100% Roussanne

VINEYARD
Hames Valley

APPELLATION
Monterey

HARVEST DATE
October 24, 2017

HARVEST BRIX
23.9°

ALCOHOL
14.5%

PH
3.60

TA
4.8 g/L

AGING
Stainless Steel, 5 months

BOTTLING DATE
March 13, 2018

CASES
136

PRICE
\$24

TASTING NOTES

2017 ROUSSANNE

The name Roussanne comes from the French, “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine, as well. Funny enough, much of the early plantings of Roussanne in California were later identified in fact, as Viognier. While the varieties are quite complimentary, they each have their own distinct personality and attributes. And while Roussanne is often relegated to being just a component of a blend, we believe this complex and cellar-worthy varietal deserves to be bottled on its own. Our 2017 vintage is a classic Roussanne, with melon and white fruit flavors and an exquisite balance of richness, minerality and crisp acidity.

VINEYARD

The climate of our Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar for the southern France varietals. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

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

The handpicked grapes were whole-cluster pressed and only the free run and lightly pressed juice were kept for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel tanks at 50-55°F to enhance the fruit esters and preserve the varietal aromatics. The result is a distinctive mineral-driven wine with a lovely balance of body and freshness.

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