

**VARIETY**

Sauvignon Blanc

VINEYARDS

51% Scheid - Arroyo Seco, 24% San Lucas, 18% Baja Viento, 7% Mesa Del Rio

APPELLATION

Monterey

HARVEST DATES

August 26 - October 2, 2014

HARVEST BRIX

Average of 23.1°

ALCOHOL

14.0%

PH

3.34

TA

5.8 g/L

BOTTLING DATE

June 5, 2015

CASES

584

PRICE

\$20

TASTING NOTES**2014 SAUVIGNON BLANC**

Here's what we think: Chardonnay can be enhanced by wearing a bit of oak, but Sauvignon Blanc should be buck-naked. It is the unoaked, let-it-all-hang-out style of Sauv Blanc that allows her sassiness and vivacity to shine. She's delish as an apéritif, crazy food-friendly and flavorful as all get-out. We craft our Sauvignon Blanc to be a classic Monterey style – not New Zealand, not Napa, and certainly not a wannabe Chardonnay. Our 2014 vintage has an expressive nose of zesty citrus, green apple, and delicate white flowers. Lemon-lime defines the palate with a hint of guava and tropical fruit. Crisp acidity and a streak of minerality continue to define our bright and refreshing style of Sauvignon Blanc. It is the kind of wine that goes well with everything from simple seafood to herbal-prepared white meat dishes to spicy and ethnic cuisines.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on six out of eleven estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor ripeness. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed through limiting irrigation to keep vigor in check. The majority of the grapes for the 2014 vintage came from our estate Greenfield-area vineyards, where the brisk conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess. About 24% of the blend was grown on our San Lucas Vineyard, where the high temperature differential between day and night brings out the fruit and floral notes.

VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of excellent 2012 and 2013 vintages, it exceeded our expectations in every way and was an ideal year for our distinctive Sauvignon Blanc.

WINEMAKING

The handpicked grapes were whole cluster pressed and slowly fermented at cold temperatures entirely in stainless steel to preserve the bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 8 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

WWW.SCHEIDVINEYARDS.COM

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