



**VARIETY**  
Sauvignon Blanc

**VINEYARDS**  
33% Scheid – Arroyo Seco,  
29% San Lucas, 18% Baja Viento,  
14% Mesa del Rio, 6% Riverview

**APPELLATION**  
Monterey

**HARVEST DATES**  
August 23 – October 1, 2016

**HARVEST BRIX**  
Average of 24.1°

**ALCOHOL**  
13.5%

**PH**  
3.37

**TA**  
6.1 g/L

**BOTTLING DATE**  
March 9, 2017

**CASES**  
1131

**PRICE**  
\$20

## TASTING NOTES

### 2016 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 2016 vintage has a lively nose of lemon peel and grapefruit with a mouthwatering palate of melon, guava, and pineapple. Bright acidity lends an incredible freshness to this clean and mineral-driven white, making it a great complement for a wide variety of cuisines, but especially oysters and all things from the sea. Monterey Bay seafood is recommended as a perfect match to this Monterey SB!

## 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 ten 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 development. 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 by limiting irrigation to keep vigor in check. The fruit for the 2016 vintage came entirely from our estate vineyards, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

## 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

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve 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 6 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](http://WWW.SCHEIDVINEYARDS.COM)

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