

**VARIETY:**

100% Pinot Blanc

**VINEYARD:**

Mesa del Rio Vineyard

**APPELLATION:**

Monterey

**HARVEST DATE:**

Oct 24, 2018

**ALCOHOL:** 14.6%**PH:** 3.6**TA:** 5.4 g/L**AGING:**

100% new French and American oak, 8 months

**BOTTLING DATE:** Aug 14, 2018**CASES PRODUCED:** 184**SCHEID**  
VINEYARDS

## 2018 ESTATE PINOT BLANC

**TASTING NOTES**

Dave Nagengast, our VP of Winemaking, describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varietals, it is opulent, round and creamy, yet finishes with a bright acidity. For such a cool, intriguing wine, why aren’t there more Pinot Blancs out there? For starters, it’s picky in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. In a world of Chardonnays and Pinot Grigios, Pinot Blanc is the phantom wine, hard to find and elusive. Our 2018 Pinot Blanc is an expressive wine with fragrant aromas of pear and yellow apple, a soft mouthfeel, and flavors of butterscotch and caramel. The delicate aromatics lead to a round and opulent mouthfeel with a lingering subtle oak finish.

**VINEYARD**

The windy maritime climate of our Mesa del Rio Vineyard in Greenfield is ideally situated for the cool-climate loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Pinot Blanc, and the long growing season allows the fruit to reach optimum flavor development on the vine while maintaining crisp acidity. The site we chose for our Pinot Blanc is Block E-3 of Mesa del Rio Vineyard, an alluvial fan with gentle slopes, excellent air flow, and a distinctive, shaly soil.

**VINTAGE**

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker’s dream: fantastic fruit with excellent quality and flavor potential.

**WINEMAKING**

The grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. A barrel fermentation warms up to a higher temperature as compared to a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in all new oak barrels, 59% French and 41% American, for 8 months.

**WINERY & TASTING ROOM**1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316[scheidvineyards.com](http://scheidvineyards.com)**CARMEL TASTING ROOM**San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)