



VARIETIES:
100% Grüner Veltliner

VINEYARD:
Riverview Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Oct 1, 2018

ALCOHOL: 14.5%

PH: 3.37

TA: 5.8 g/L

AGING:
100% Stainless steel

BOTTLING DATE: Mar 21, 2019

CASES PRODUCED: 139



SCHEID
VINEYARDS

2018 ESTATE GRÜNER VELTLINER

TASTING NOTES

Grüner Veltliner accounts for approximately one-third of all the wine grapes grown in Austria, and is widely planted in the Czech Republic and Slovakia as well, but just under 100 acres are estimated to be planted in California. We planted our first Grüner vines in 2010 because, truthfully, our winemaking team wanted it. See, they're wine geeks. And wine geeks love Grüner because it has a wonderful spicy minerality combined with pop rock acidity, it's über aromatic, and it's a great wine to pair with food. So their wish was granted (they are a hard team to say 'no' to) and 2018 marks our sixth vintage of this delicious varietal. Loads of citrus, pear and tropical fruit define the wine, with a delicate hint of ginger and honey that lead into a clean, crisp finish.

VINEYARD

Grüner Veltliner literally means 'green grape from the village of Veltlin in Tirol'. But in our case, it is a grape just outside the village of Soledad in Salinas Valley. Our estate Riverview Vineyard is a perfect little spot for this variety, with the maritime influence of the Monterey Bay and the extended growing season providing a similar climate to areas in Austria where Grüner Veltliner thrives.

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 handpicked grapes were whole cluster pressed and the juice was then lightly pressed. 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 at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics. It was aged in 100% stainless steel for 3 months. The result is a refreshing, fruit-packed wine with a medium-bodied finish bursting with citrus and lively acidity.

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