

**VARIETIES:**

100% Sauvignon Blanc

VINEYARDS:

43% Scheid Ranch 10 Vineyard
37% Baja Viento Vineyard
20% Mesa del Rio Vineyard

APPELLATION:

Monterey

HARVEST DATES:

Sept 15 – Oct 26, 2018

ALCOHOL: 14.2%

PH: 3.43

TA: 6.6 g/L

AGING:

100% Stainless steel

BOTTLING DATE: Feb 13, 2018

CASES PRODUCED: 996



SCHEID
VINEYARDS

2018 ESTATE SAUVIGNON BLANC

TASTING NOTES

Here's what we think: Chardonnay can be enhanced by wearing a bit of oak, but Sauvignon Blanc shines when it's buck-naked. It's 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 2018 vintage has a lively nose of lemon zest and passion fruit with a mouthwatering palate of melon, guava, and citrus. 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.

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 five of our 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 2018 vintage came from three of 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 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

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!

WINERY & TASTING ROOM

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