

## A Brilliant Bouquet:

# SCHEID FAMILY WINES

What do you get when you farm 12 certified-sustainable estate vineyards spanning 4,000 acres and four Winkler Regions for nearly the entire length of California's Salinas Valley? For Scheid Family Wines, the answer is a whopping 39 sustainably grown grape varieties. And thanks to the cooler microclimates dotting its Monterey sites, a nice big handful of those are aromatic whites, which are featured in the limited-production Scheid Vineyards label.

Delicately leading the charge (as far as availability on the retail market goes) is the Scheid Vineyards Estate Sauvignon Blanc. This beloved variety is grown in several of Scheid's estate sites around Greenfield where, says VP of winemaking Dave Nagengast, "We get expressive varietal character that differs somewhat from vineyard to vineyard." Nagengast even throws in a bit of Sauvignon Blanc from the warmer San Lucas Vineyard further south "to add some riper tropical fruit to the blend."

The Monterey region is known for its long growing season relative to the rest of California—sometimes two months longer—due to the cooling influence of the Monterey Bay, which encourages slower, more even ripening. The area around Greenfield—where the winery and the Scheid Vineyards' tasting room are also located—is rated a cool Region II; here the team grows Albariño and Grüner Veltliner as well as Sauvignon Blanc, while the aforementioned San Lucas Vineyard, whose eponymous AVA sits in Region III, is also home to Grenache Blanc and Viognier, as these varieties naturally prefer a warmer climate (after all, much of the Northern Rhône is also in Region III).

Further south yet, in the warm Region IV, is Scheid's Hames Valley Vineyard in the Hames Valley AVA. About a quarter of the grapes for the Scheid Vineyards' Odd Lot White come from here, balanced by fruit from Greenfield. Typically the blend consists of Sauvignon Blanc, Gewürztraminer, Roussanne, Muscat Canelli, Chardonnay, Pinot Grigio, and Riesling.

All of Scheid's grapes are sustainably grown via the Certified California Sustainable Winegrowing program; the aromatic white varieties are then vinified in small lots, undergoing whole-cluster press and cold fermentation (below 55 degrees Fahrenheit) in stainless steel. Nagengast uses a different yeast for each variety "to retain the esters that provide the bright aromatics and flavors," he says. "Our goal is to grow grapes that express the varietal character, make wines that capture those flavors best, and get them to bottle as quickly as possible." For more information, visit [scheidfamilywines.com](http://scheidfamilywines.com). To purchase the wines mentioned, visit [scheidvineyards.com/wines](http://scheidvineyards.com/wines).



### **Scheid Vineyards 2020 Sauvignon Blanc, Monterey**

**(\$22)** Dreamy scents of lemon blossom, fresh linen, and sweet basil appear on the nose as salted peach and grapefruit zest line the palate. Delicate notes of pineapple and vanilla are accented by bright and engaging acidity. **92**  
—*Meridith May*

**Scheid's San Lucas  
Vineyard, protected by  
the Santa Lucia Mountain  
Range in Monterey.**

PHOTO COURTESY OF SCHEID FAMILY WINES