

**VARIETY:**

100% Albariño

APPELLATION:

Monterey, Arroyo Seco

ALCOHOL: 12.8%**PH:** 3.44**TA:** 5.7 g/L**AGING:**

100% Stainless Steel, 4 months

BOTTLING DATE: Mar 27, 2020**CASES PRODUCED:** 145**SCHEID**
VINEYARDS

2019 ESTATE ALBARIÑO

TASTING NOTES

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine.” Today, Albariño is widely planted in the northwestern part of Spain, the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape variety, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters). Pure and vibrant, our 2019 vintage has lemon-lime aromas and crisp grapefruit flavors with a lovely note of minerality. Fermented and aged in stainless steel to preserve freshness and varietal character, this aromatic white is expressive with mouthwatering acidity and layers of fruit.

VINEYARDS

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it’s called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve the intense fruit flavors and natural acidity of this fruit.

VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

WINEMAKING

The grapes were hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps protect the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the aromatic floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full, round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

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