



S C H E I D
V I N E Y A R D S

2019 ESTATE GEWÜRZTRAMINER

TASTING NOTES

Gewürztraminer (pronounced ge-verts-trah-mee-ner) is an aromatic variety grown throughout the world, most notably in Alsace, France. “Gewürz” translated from German means “spice,” and that is just the trait that makes Gewürztraminer so fabulous. Our 2019 Gewürztraminer is a fragrant wine with aromas of stone fruit, citrus, lychee and a hint of rose petal. Fresh, sweet flavors of tropical fruit and a honeysuckle finish make this a delicious wine to serve as an apéritif, but it is also a terrific food match. The perfect balance of residual sugar and bright acidity gives it wonderful versatility. Try with spicy or highly seasoned foods, soft cow’s milk cheeses, fresh fruit, ribs slathered in tangy barbecue sauce, or with butter-pecan sweet potatoes at the holiday table.

VINEYARDS

The grapes for our estate grown Gewürztraminer are sourced from our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürztraminer. The fruit is characterized by small berries and clusters and a unique tan-pink color. The highly pigmented skins often give a deep gold color to the wine. The spicy Gewürz taste is evident even when eating a grape straight off the vine.

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 wine was pressed and cold settled then inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The juice was slowly fermented in stainless steel at a very cold temperature to enhance the aromatics and fruit character of the varietal. The finished wine was kept cold and filtered early before completing fermentation to leave a touch of natural sweetness and enhance the fruitiness and mouthfeel.



VARIETY:

100% Gewürztraminer

VINEYARD:

100% Viento Vineyard

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.33

TA: 6.0 g/L

AGING:

100% Stainless Steel, 4 months

BOTTLING DATE: Apr 2, 2020

CASES PRODUCED: 182

WINERY & TASTING ROOM

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