



**VARIETY:**  
100% Grüner Veltliner

**VINEYARD:**  
Mesa del Rio Vineyard

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct 2, 2019

**ALCOHOL:** 12.5%

**PH:** 3.38

**TA:** 5.5 g/L

**AGING:**  
100% Stainless steel

**BOTTLING DATE:** Apr 1, 2020

**CASES PRODUCED:** 194



SCHEID  
VINEYARDS

## 2019 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 2019 marks our seventh vintage of this delicious varietal. Loads of citrus, green apple, 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 Greenfield in Monterey County, California. Our estate Mesa del Rio 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 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 handpicked grapes were whole cluster pressed and the juice was 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 6 months. The result is a refreshing, fruit-packed wine with a medium-bodied finish bursting with citrus and lively acidity.

### WINERY & TASTING ROOM

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