

**VARIETY:**

26% Muscat
23% Gewürztraminer
18% Chardonnay
14% Sauvignon Blanc
10% Pinot Gris
9% Roussanne

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.31

TA: 6.8 g/L

AGING:

100% Stainless Steel, 4 months

BOTTLING DATE: Mar 31, 2020

CASES PRODUCED: 294



SCHEID
VINEYARDS

2019 ESTATE ODD LOT WHITE

TASTING NOTES

Several vintages ago, a member of our team (who shall remain nameless) dubbed our Odd Lot White as the “Hot Tub Wine.” His reasoning? It’s gorgeous, luscious, decadent, and playful. Furthermore, it is comprised of 6 stunning, shapely varietals and is, in a word, delectable. Knowing this person-who-shall-remain-nameless as well as we do, we laughed, because certainly, this was his fantasy version of what a hot tub should be like. But who are we to kill the dreams of young men? And so we present to you the Scheid Vineyards Hot Tub Wine, aka Odd Lot White, a no-holds barred, put the winemaking team in a room and come up with the best white blend that you could drink all night wine. Aromas of stone fruit, green apple and citrus lead into a lively blend of tropical fruit flavors. A soft, round mouthfeel is complemented by a crisp acidity and fresh fruit finish. Whether you’re in a hot tub or on a La-Z-Boy, go ahead, drink it all night!

VINEYARDS

Our 2019 Odd Lot White is comprised of six varietals from several of our estate vineyards. The lion share of the blend originates from two of our sustainably farmed vineyards—Hames Valley Vineyard and Viento Vineyard. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County (up to 50°F), helping to maintain the balance of the fruit. Our Viento Vineyard is noted for its moderate weather conditions and cool afternoon winds, which allow the fruit to ripen slowly. The balance of the blend was sourced from our cool-climate vineyards around Greenfield. These sites are prized for the maritime influence that bring concentrated fruit to the mix, as well as excellent structure and acidity.

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

Each varietal for Odd Lot White was gently whole-cluster pressed upon arrival at the winery and fermented in separate lots. The cool thing about this blend is that it was created from finished wines rather than pre-written protocols. In winemaking parlance, odd lots are those lots of wine that haven’t quite found a home. In the case of our Odd Lot White, the winemaking team poaches their favorite whites, whether in barrel or tank, and brings them to the table to see if they fit the blend. The goal is to create a complex blend of various lots of wine that highlights the best traits of each to achieve a harmonious whole.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)