



VARIETY:
100% Pinot Blanc

VINEYARD:
Mesa del Rio Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Oct 21, 2019

ALCOHOL: 13.7%

PH: 3.5

TA: 4.7 g/L

AGING:
French oak (53% new)
8 months

BOTTLING DATE: July 21, 2020

CASES PRODUCED: 220



SCHEID
VINEYARDS

2019 ESTATE PINOT BLANC

TASTING NOTES

Dave Nagengast, our VP of Winemaking, describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varietals, it is opulent, round and creamy, yet finishes with a bright acidity. For such a cool, intriguing wine, why aren’t there more Pinot Blancs out there? For starters, it’s picky in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. In a world of Chardonnays and Pinot Grigios, Pinot Blanc is the phantom wine, hard to find and elusive. Our 2019 Pinot Blanc is expressive, with fragrant aromas of Asian pear, citrus blossom and yellow apple. On the palate it is medium-bodied with a soft, round mouthfeel, finishing with lingering notes of butterscotch, vanilla and subtle toast.

VINEYARD

The windy maritime climate of our Mesa del Rio Vineyard in Greenfield is ideally situated for the cool-climate loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Pinot Blanc, and the long growing season allows the fruit to reach optimum flavor development on the vine while maintaining crisp acidity. The site we chose for our Pinot Blanc is Block E-3 of Mesa del Rio Vineyard, an alluvial fan with gentle slopes, excellent air flow and a distinctive, shaly soil.

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-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. A barrel fermentation warms up to a higher temperature as compared to a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels (53% new) for 8 months.

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)