

**VARIET:**

100% Chardonnay

VINEYARDS:61% Riverview Vineyard
26% Scheid Vineyard
13% Mesa del Rio**APPELLATION:**

Monterey

HARVEST DATES:

Sep. 23 – Oct. 10, 2019

ALCOHOL: 14.5%**PH:** 3.53**TA:** 6.1 g/L**AGING:**62% French oak,
38% Stainless steel, 6 months**BOTTLING DATE:** May 29, 2020**CASES PRODUCED:** 750**SCHEID**
VINEYARDS

2019 ESTATE CHARDONNAY

TASTING NOTES

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that allows the beauty of the Monterey AVA to shine. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards. With a fruit-driven core of yellow apple, pear and citrus, our 2019 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied with crisp balanced acidity, it has a lingering finish with hints of butterscotch, vanilla and subtle oak.

VINEYARDS

The grapes for our 2019 vintage were sourced from three of our estate vineyards. The northernmost vineyard, Riverview, is located near the town of Soledad and delivers concentrated flavors and a distinct minerality. Scheid Vineyard, just outside of Greenfield, brings vibrancy, excellent structure and acidity. The balance of the fruit comes from our Mesa del Rio Vineyard, which adds a little *je ne sais quoi* and a pleasing mouthfeel to the final blend. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by gentle 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 for this wine were hand harvested, then pressed and fermented separately. A portion of the juice was fermented in French oak barrels for added complexity, roundness and mouthfeel. The barrel fermented wine was left *sur lie* with the lees stirred weekly to further incorporate subtle oak components like caramel and butterscotch. The remaining balance was fermented in stainless steel at cool temperatures to enhance the varietal aromatics and retain a refreshing fruit forward component to the final blend.

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