

**VARIETY:**

Chardonnay

VINEYARD:

Escolle Road

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

October 9, 2018

ALCOHOL: 14.5%**PH:** 3.4**TA:** 6.3 g/L**AGING:**93% French oak,
7% Hungarian oak,
32% new, 18 months**BOTTLING DATE:** April 24, 2020**CASES PRODUCED:** 204**SRP:** \$45**SCHEID**
VINEYARDS

2018 RESERVE CHARDONNAY SLH

TASTING NOTES

A top-notch Chardonnay can be one of life's great pleasures and the Monterey appellation's climate, with morning fogs that often linger until midday, allows the intricate fruit flavors to develop while preserving crucial acidity. Our Chardonnay Reserve program was developed to produce a rich wine that showcases the distinctiveness of the Monterey growing region. This hand-harvested, small batch Chardonnay hails from the Santa Lucia Highlands, where the cool climate results in complex, intense wines. Barrel fermentation in primarily medium-toast French oak and partial malolactic fermentation bring a richness and depth to the blend, which is elegantly balanced with dramatic tropical fruit flavors. Aromas of Asian pear, yellow apple, citrus and stone fruit are complemented by hints of vanilla and butterscotch. The medium body is well balanced with vibrant acidity and smooth oak integration that lead to a long, complex finish.

VINEYARD

Marine influenced mornings and afternoon breezes coming off Monterey Bay create the unique thumbprint that is shared by Santa Lucia Highlands wines. The Escolle Road Vineyard is located on a northern elevated bench of the SLH AVA. Ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for Burgundian grapes. The loose, nutrient-depleted foundation naturally stresses the vines, which results in wonderfully complex fruit flavors with bright acidity.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

Upon arrival at the winery, the hand-picked grapes were gently whole-cluster pressed, chilled and racked clean. A portion of the blend was sent to a refrigerated stainless steel tank where the juice was inoculated with select strains of yeast and slowly fermented cool to enhance floral and varietal aromatics. The balance of the blend was barrel fermented to add roundness and mouthfeel. After fermentation, the wine was racked to 93% French oak and 7% Hungarian oak barrels for aging.

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