

**VARIETY:**

46% Chardonnay
33% Pinot Noir
21% Pinot Meunier

VINEYARD:

Riverview

APPELLATION:

Monterey

HARVEST DATE:

Aug 11-24, 2016

HARVEST BRIX:

19.6° – 21.7°

ALCOHOL: 12.5%**PH: 3.11****TA: 8.6 g/L****TIRAGE:**

40 months *en tirage* (on the lees)

DISGORGEMENT:

Feb 2020

CASES PRODUCED: 166

SCHEID
VINEYARDS

2016 ISABELLE SPARKLING

TASTING NOTES

If you know about the crafting of champagne, you understand it is a special wine that is a labor of love. And that is why our sparkling cuvée was named for Isabelle Adolphin Pearce, beloved mother of Al Scheid. Like the hands-on, no-shortcuts-allowed *méthode champenoise* way we produce our sparkler, Isabelle was old school through and through. Something “store bought” wasn’t worth nearly as much as something that was lovingly made by hand, whether it was an intricately crocheted afghan, a faux red fur coat for her granddaughter, or her melt-in-your-mouth pot roast. She firmly believed that busy hands make a happy heart and she lived by those words by working hard and taking care of others her entire life. Our 2016 Isabelle Sparkling Wine is an elegant and complex cuvée in a brut style, with aromas of green apple, pear and hints of white flowers, honey and brioche. Here’s to Isabelle, much loved and greatly missed.

VINEYARD

Our estate Riverview Vineyard is a cold-climate (Region I), sustainably farmed site located two miles south of Soledad on the east side of the Salinas Valley. It rests on a southwest-facing granitic alluvial fan originating from the Gabilan Mountains’ Chalone Peaks. The view from Riverview includes Mt. Junipero Serra, the confluence of the Arroyo Seco and Salinas Rivers, and the Santa Lucia Highlands, five miles to the west. This gorgeous site offers full sun exposure but little protection from the strong winds that scrub the valley every afternoon. It is significantly cooler than comparable sites in the Santa Lucia Highlands and Arroyo Seco AVAs.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

Isabelle is produced in the traditional *méthode champenoise*. Primary fermentation was done slowly and at a cold temperature to enhance the varietal aromatics and preserve the natural delicate character. Next, the cuvée was bottled with sugar and yeast, and a secondary fermentation proceeded in the bottle. While fermenting *en tirage*, carbon dioxide that would normally be released is trapped, producing the sparkle and bubbles. After aging on the lees for 40 months, the wine was riddled—slowly shaken and turned with the angle gradually increased, causing the lees to dislodge and settle in the neck of the bottle. The settled lees were then frozen to form a “plug” and disgorged. The sparkling wine was quickly corked to maintain the effervescence and *voilà*, Isabelle was born!

WINERY & TASTING ROOM

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