



VARIETY:
100% Gewürztraminer

VINEYARDS:
66% Viento
34% Scheid

APPELLATION:
Monterey

HARVEST DATE:
Sept 14-27, 2020

ALCOHOL: 12.5%

PH: 3.33

TA: 4.6 g/L

AGING:
Stainless steel, 4 months

BOTTLING DATE: Feb 16, 2021

CASES PRODUCED: 224



SCHEID
VINEYARDS

2020 ESTATE GEWÜRZTRAMINER

TASTING NOTES

Gewürztraminer (pronounced ge-verts-trah-mee-ner) is an aromatic variety grown throughout the world, most notably in Alsace, France. “Gewürz” translated from German means “spice,” and that is just the trait that makes Gewürztraminer so fabulous. Our 2020 Gewürztraminer is a fragrant wine with aromas of guava, citrus, lychee and a hint of passion fruit. On the palate it is medium-bodied with balanced acidity and bright tropical fruit notes. Fresh and clean, this is a delicious wine to serve as an apéritif, but it is also a terrific food match. The perfect balance of residual sugar and bright acidity gives it wonderful versatility. Try with spicy or highly seasoned foods, soft cow’s milk cheeses, fresh fruit, ribs slathered in tangy barbecue sauce, or with butter-pecan sweet potatoes at the holiday table.

VINEYARD

The majority of the grapes for our estate grown Gewürztraminer are grown on our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürztraminer. The fruit is characterized by small berries and clusters and a unique tan-pink color. The highly pigmented skins often give a deep gold color to the wine. The spicy Gewürz taste is evident even when eating a grape straight off the vine.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The wine was pressed and cold settled then inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The juice was slowly fermented in stainless steel at a very cold temperature to enhance the aromatics and fruit character of the varietal. The finished wine was kept cold and filtered early before completing fermentation to leave a touch of natural sweetness and enhance the fruitiness and mouthfeel.

WINERY & TASTING ROOM

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