



**VARIETIES:**  
100% Petit Manseng

**VINEYARD:**  
Riverview

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Sept 24, 2020

**HARVEST BRIX:**  
28.9°

**ALCOHOL:** 12.5%

**PH:** 3.46

**TA:** 8.1 g/L

**RS:** 10 g /100ml

**AGING:**  
Stainless steel, 8 months

**BOTTLING DATE:** July 30, 2021

**CASES PRODUCED:** 100



SCHEID  
VINEYARDS

## 2020 PETIT MANSENG

### TASTING NOTES

The climate of Monterey County, with its low annual rainfall and cool nights during the growing season, makes it an ideal spot for producing consistently wonderful late harvest wines. Petit Manseng is traditionally grown in southwest France, most notably in the small Jurançon appellation where it has long been revered for its high quality. The wine was so valued in fact, that it holds the distinction of being the only wine used to baptize a king of France. Our 2020 Petit Manseng is a medium-bodied wine with heady aromas of lush tropical fruit that leads to notes of apricot, passion fruit and orange blossom accompanied by honey and spice. The sweetness and opulent texture are complemented by a backbone of crisp acidity, resulting in a rich, intense and lively wine.

### VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for this traditional grape from southwest France. Located two miles southeast of Soledad and adjacent to the Pinnacles National Monument, this estate vineyard is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir, Chardonnay, and a whopping 0.5 acres of Petit Manseng! The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

### 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 dispersed the smoke and kept it from settling over our vines. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

### WINEMAKING

The grapes were handpicked at a high level of sugar of 28.9° Brix. Upon arrival at the winery, the grapes were gently whole cluster pressed. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve varietal aromatics. Fermentation was arrested at 10% sugar, as it was at this point that the balance of flavors, sweetness and acidity was ideal.

### WINERY & TASTING ROOM

1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316

[scheidvineyards.com](http://scheidvineyards.com)

### CARMEL TASTING ROOM

San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)