

**VARIETY:**

56% Chardonnay
44% Pinot Noir

VINEYARD:

Isabelle's

APPELLATION:

Monterey

HARVEST DATE:

Aug 3-16, 2017

HARVEST BRIX:

19.3° – 19.5°

ALCOHOL: 12.5%

PH: 3.14

TA: 7.8 g/L

TIRAGE:

36 months *en tirage* (on the lees)

DISGORGEMENT:

April 2021

CASES PRODUCED: 221



S C H E I D
V I N E Y A R D S

2017 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 2017 Isabelle Sparkling Wine is an elegant and complex cuvée, with aromas of green pear, red apple and citrus with hints of honey and brioche. This medium-bodied wine has structured acidity, mineral notes and a lingering delicate mousse finish. Here’s to Isabelle, much loved and greatly missed.

VINEYARD

Isabelle’s Vineyard is a small 2½ acre vineyard named after Al Scheid’s mother, Isabelle Adolphin Pearce. Located at the base of the Santa Lucia Mountains just south of Salinas, its cool and exposed terrain provides a perfect locale for growing tightly-structured Chardonnay and Pinot Noir, used in our ‘Isabelle’ Sparkling Wine.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense flavors.

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 36 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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