

**VARIETIES:**

60% Chardonnay
40% Pinot Noir

VINEYARD:

Isabelle's

APPELLATION:

Monterey

HARVEST DATE:

Aug 17, 2019

HARVEST BRIX: 16.9-20.4°**ALCOHOL:** 12.5%**PH:** .8-1.55**TA:** 0.8-1.55 g/L**TIRAGE:**

48 months *en tirage* (on the lees)

CASES PRODUCED: 150

SCHEID
VINEYARDS

2019 ISABELLE SPARKLING

TASTING NOTES

If you know about the crafting of champagne, you understand it's a special wine that is a labor of love. That is why our sparkling cuvée was named after 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 lived by those words by working hard and caring for others her entire life.

Our 2019 Isabelle Sparkling Wine is an elegant and complex cuvée with aromas of green apple, Asian pear, currant, floral notes, and a hint of brioche. It has crisp, balanced acidity, bright fruit 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, which are used in our Isabelle Sparkling Wine. It is also the vineyard that is picked first during harvest, with many employees throughout the company joining in, if only to enjoy the mid-morning breakfast burrito reward.

VINTAGE

The 2019 growing season in Monterey County typified the long-term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

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 48 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

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

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