



VARIETY:
100% Pinot Blanc

APPELLATION:
Monterey

HARVEST DATE:
Oct 20, 2024

ALCOHOL: 14.5%

PH: 3.45

TA: 5.6g/L

AGING:
100% French oak
69% new, 6 months

BOTTLING DATE: Jul 23, 2024

CASES PRODUCED: 130



SCHEID
VINEYARDS

2023 ESTATE PINOT BLANC

TASTING NOTES

Our VP of Winemaking, Dave Nagengast, describes our Pinot Blanc as “the white wine for red wine drinkers.” With more weight than most other white varietals, it’s opulent, round and creamy yet finishes with a bright acidity. Why aren’t there more Pinot Blancs out there for such a cool, intriguing wine? For starters, it’s persnickety in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal itself. But hey, we’ve never let a challenge get in the way of our pursuit to make intriguing and unique wines; in fact, we relish it!

Our 2023 Pinot Blanc is a rich and expressive wine with fragrant aromas of yellow apple, ripe pear, and fresh figs. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of butterscotch and hazelnuts with a kiss of toasty oak.

VINEYARD

The windy maritime climate of our Monterey County estate vineyards is ideally situated for the cool-climate-loving Pinot Blanc. The cool afternoon breezes keep heat stress at bay and preserve acidity, an absolute necessity for top-quality Pinot Blanc. The long growing season of the Monterey AVA allows the fruit to hang longer on the vine, reaching optimum flavor development late in the season while maintaining crisp acidity.

VINTAGE

2023 was one of the coolest growing seasons in a long time and fruit ripening lagged by 2 to 3 weeks from average. We experienced a long Indian summer that allowed the fruit to fully ripen, with our white varietals developing well-defined aromatics and balanced acidity and the red varietals developing intense fruit, smooth tannins, and some of the best color we have seen in a while. With harvest extending into November, it was a busy scramble to get the last fruit into the winery while contending with frost and rain, but we got it done, and vintage 2023 is an exciting year for quality.

WINEMAKING

The grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole-cluster pressed to prevent oxidation and avoid extracting any harsh tannins. The juice was then racked clean into barrels for fermentation. A barrel fermentation warms up to a higher temperature than a stainless steel fermentation. This allows a greater extraction of oak tannins from the barrel, adding roundness and a fuller mouthfeel to the wine. The wine was aged in French oak barrels for 6 months.

WINERY & TASTING ROOM

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