

**VARIETY:**

100% Roussanne

VINEYARD:

100% Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

Nov 9, 2023

ALCOHOL: 14.2%**PH: 3.58****TA: 5.6 g/L****AGING:**

100% stainless steel, 4 months

BOTTLING DATE: Mar 13, 2024**CASES PRODUCED: 126**

SCHEID
VINEYARDS

2023 ESTATE ROUSSANNE

TASTING NOTES

The name Roussanne comes from the French “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine as well. Funny enough, many of the early plantings of Roussanne in California were later identified, in fact, as Viognier. While the varieties are quite complementary, they each have their own distinct personality and attributes. And while Roussanne is often relegated to being just a component of a blend, we believe this complex and cellar-worthy varietal deserves to be bottled on its own.

Our 2023 vintage is a classic Roussanne with aromas of citrus, green apple, stone fruit, and floral hawthorn notes. The soft, medium-bodied palate has a balanced acidity and rich, lingering fruit finish.

VINEYARD

The climate of our estate Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar for the southern France varieties. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

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 varieties developing well-defined aromatics and balanced acidity and the red varieties 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 in a while contending with frost and rain, but we got it done, and vintage 2023 is an exciting year for quality.

WINEMAKING

The handpicked grapes were whole-cluster pressed and only the free run and lightly pressed juice were kept for fermentation. 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 in stainless steel tanks at a cool 50°-55°F to enhance the fruit esters and preserve the varietal aromatics. The result is a distinctive, fruit-driven wine with a lovely balance of body and freshness.

WINERY & TASTING ROOM

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