



**VARIETY:**  
100% Chardonnay

**VINEYARD:**  
Isabelle's

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct 17, 2023

**ALCOHOL:** 12.5%

**PH:** 3.8

**TA:** 7.9

**AGING:**  
100% stainless steel, 6 months

**BOTTLING DATE:** Mar 12, 2024

**CASES PRODUCED:** 107



## 2023 ESTATE CHARDONNAY, ISABELLE'S VINEYARD

### TASTING NOTES

The cool coastal climate of Monterey, with morning fogs that often linger until midday, allows intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best-growing regions of the world. We chose to let the beauty of the Monterey AVA shine by producing our Isabelle's Vineyard Chardonnay in an unoaked, Chablis-like, Old World style — allowing the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards to reside front and center.

Our 2023 Isabelle's Vineyard Chardonnay has a pure fruit-driven core of green apple, pear and citrus highlighted by refreshing acidity. Lean, elegant and bright, its flavors are vivid and juicy and the mouthfeel is crisp and zesty.

### VINEYARD

Isabelle's Vineyard is a picturesque, densely planted 2½-acre vineyard named after Al Scheid's mother, Isabelle Adolphin Pearce. Located on River Road 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 Chablis-style Chardonnay.

### 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 in while contending with frost and rain, but we got it done and vintage 2023 is an exciting year for quality.

### WINEMAKING

The grapes for this wine were hand-harvested and delivered to the winery in the early morning. Upon arrival the grapes were whole-cluster pressed and fermented in stainless steel tanks at cool temperatures. The slow and cold fermentation process enhances the varietal aromatics and retains a refreshing, fruit forward component to the wine. After fermentation, the wine was racked clean and aged in 100% stainless steel for six months prior to bottling.

**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)