



VARIETY:
100% Viognier

VINEYARD:
100% San Lucas

APPELLATION:
Monterey

HARVEST DATE:
Sep 11, 2023

ALCOHOL: 12.8%

PH: 3.51

TA: 6.4 g/L

AGING:
63% French oak
37% stainless steel, 4 months

BOTTLING DATE: Mar 13, 2024

CASES PRODUCED: 130



SCHEID
VINEYARDS

2023 ESTATE VIOGNIER

TASTING NOTES

In 1965, Viognier was on the brink of extinction. Only eight meager acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own.

Our 2023 Viognier features striking aromas of pear, quince, citrus, and tropical fruit. A medium-bodied palate of bright peachy notes is layered with a crisp acidity that gives way to a rich and lingering finish.

VINEYARD

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown on Block 7a of our estate San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

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

WINEMAKING

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. The slow and cold fermentation process enhances fruit esters and preserves the delicate nuances of the Viognier grape. We use a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character. The wine was aged in 63% French oak and 37% stainless steel for four months prior to bottling.

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