

**VARIETIES:**

43% Grenache
37% Syrah
20% Mourvèdre

VINEYARDS:

Various

APPELLATION:

Monterey

ALCOHOL: 14.6%

PH: 3.42

TA: 5.8 g/L

AGING:

60% French oak,
40% American oak,
10% new, 18 months

BOTTLING DATE: Apr 18, 2018

CASES PRODUCED: 222



SCHEID
VINEYARDS

2016 ESTATE GSM

TASTING NOTES

Our GSM – comprised of Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. Rhône varietals need a long growing season to reach the ideal ripeness-to-acid balance and the environment of Monterey County is ideal. They are sun lovers but if the warm days are not tempered, the result is a lackluster, low-in-flavor wine. To grow top quality Rhône grapes, a very key ingredient is the howling wind, known in France as *le mistral*. In the Salinas Valley, it is known as 1 pm. Although each component of our GSM is quite delicious and wonderful all on its own, blending the lively trio takes it to a different level of complexity. Featuring the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spice and earth of Mourvèdre, this captivating blend is a balance of delightful flavors.

VINEYARDS

The grapes were handpicked separately from four different vineyards. The Grenache hails from both our namesake Scheid Vineyard in the Arroyo Seco sub-appellation, a beautifully situated spot with warm days, windy afternoons and cool nights, and our San Lucas Vineyard, a slightly warmer locale with lots of sunshine. The Syrah was sourced from San Lucas, as well as our Mesa del Rio Vineyard, a cool climate venue that results in a subtle spiciness, intense raspberry jam and inky concentration. We grow our Mourvèdre in the Hames Valley sub-appellation, an excellent locale to bring out the earthy, spicy qualities of this grape.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed, and fermented using select yeast in small fermentation bins. During fermentation, the cap was gently punched down three times a day and held on the skins for 2 – 3 weeks before pressing. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aging.

WINERY & TASTING ROOM

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