

**VARIETIES:**

43% Grenache
37% Syrah
20% Mourvèdre

VINEYARDS:

Multiple

APPELLATION:

Monterey

ALCOHOL: 14.6%

PH: 3.42

TA: 5.8 g/L

AGING:

81% French oak
10% American oak
10% new, 18 months

BOTTLING DATE: May 12, 2019

CASES PRODUCED: 224



SCHEID
VINEYARDS

2017 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

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

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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