

**VARIETIES:**

49% Grenache
32% Syrah
19% Mourvèdre

APPELLATION:

Monterey

ALCOHOL: 14.6%

PH: 3.53

TA: 5.3 g/L

AGING:

70% Hungarian oak
30% French oak
10% new, 18 months

BOTTLING DATE: Jun 16, 2020

CASES PRODUCED: 214

SRP: \$30



SCHEID
VINEYARDS

2018 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 juiciness and lushness of Syrah, and the subtle spice and earth of Mourvèdre, this captivating blend is a balance of delightful flavors. Aromas of cherry, strawberry and currant with notes of vanilla invite a second glass. A medium-bodied palate brings hints of bright fruit and integrated oak with a lingering red fruit finish.

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 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

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 to gently increase extraction of color and phenolic compounds. 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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