



VARIETY:
100% Grenache Blanc

VINEYARD:
San Lucas

APPELLATION:
San Lucas, Monterey

HARVEST DATE:
Oct 11, 2022

ALCOHOL: 12.5%

PH: 3.36

TA: 4.7 g/L

AGING:
88% stainless steel
12% French oak, 4 months

BOTTLING DATE: Mar 20, 2023

CASES PRODUCED: 176



SCHEID
VINEYARDS

2022 ESTATE GRENACHE BLANC

TASTING NOTES

While Marsanne, Roussanne and Viognier are the best known of the white Rhône varieties and steal most of the attention, Grenache Blanc is a hidden gem that is love at first sip. It is the white-skinned form of the Grenache grape and is an important variety in the south of France, especially the Languedoc and Roussillon areas, and produces rich wines with tremendous body and crisp acidity. In California, there are only about 300 acres planted. Happily, we are the proud farmers of 1.98 of them, woot woot!

Our 2022 Grenache Blanc emphasizes the variety's fruit forward aromatics of stone fruit, yellow apple, pear and citrus, with notes of hawthorn and leafy herbs. Fermenting a portion of the grapes on their skins brings a richness and viscosity to the medium-bodied palate. Bright, crisp acidity and a lingering rich finish add to the overall delightfulness of this wine.

VINEYARD

The grapes were exclusively handpicked from our estate San Lucas Vineyard. Grenache Blanc is a large-clustered grape, requiring multiple cluster-thinning passes throughout the growing season to ensure optimal ripeness and flavor development. Our 1.98-acre block in the San Lucas sub-appellation is a perfect little spot for this variety, with warm days to ripen and bring out the rich fruit flavors and cool nights to maintain acid levels.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This both accelerated the pace of the harvest, with picking beginning about two weeks earlier than average, and slowed down certain varieties, as the vines shut down during the extreme heat in order to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

WINEMAKING

The grapes were hand harvested in the early morning hours. We fermented 12% of the fruit on the skins for increased aromatics and mouthful and aged this portion in neutral French oak for four months. The rest of the grapes were pressed, and the juice was cold settled then racked and slowly fermented cool in stainless steel tanks. A cool fermentation enhances the fruit esters and varietal character of the wine. The barrel-aged and stainless-steel portions were combined to create the final blend.

WINERY & TASTING ROOM

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