

**VARIETIES:**

100% Grenache Blanc

**VINEYARD:**

San Lucas Vineyard

**APPELLATION:**

San Lucas, Monterey

**HARVEST DATE:**

Oct 29, 2019

**ALCOHOL:** 14.5%

**PH:** 3.29

**TA:** 5.6 g/L

**AGING:**

1/3 French oak, 6 months  
2/3 Stainless steel

**BOTTLING DATE:** May 11, 2020

**CASES PRODUCED:** 313



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VINEYARDS

## 2019 ESTATE GRENACHE BLANC

**TASTING NOTES**

While Marsanne, Roussanne and Viognier are the best known of the white Rhône varietals 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. In California, however, there are only about 300 acres planted. Happily, we are the proud farmers of 1.98 of them, woot woot! Grenache Blanc produces rich wines with tremendous body and crisp acidity. Our 2019 vintage emphasizes the variety's fruit-infused aromatics — golden apple, pear, honeysuckle and a hint of citrus. The palate is rich, balanced and refreshing thanks to the wine's natural viscosity and ample acidity.

**VINEYARD**

The grapes were exclusively handpicked from our 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 at our estate San Lucas Vineyard 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 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by gentle heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

**WINEMAKING**

The grapes were hand harvested in the early morning hours, then 30% of the fruit was crushed and fermented on the skins for increased aromatics and mouthful. The rest of the grapes were pressed, and the juice was cold settled then racked and slowly fermented cool in stainless steel tanks to enhance the varietal character of this wine. After aging in a combination of stainless steel and French oak for six months, the wine was put together, then heat and cold stabilized just prior to bottling.

**WINERY & TASTING ROOM**

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