



VARIETIES:
100% Grenache Blanc

VINEYARD:
San Lucas

APPELLATION:
San Lucas, Monterey

HARVEST DATE:
Nov 1, 2020

ALCOHOL: 12.5%

PH: 3.29

TA: 4.4 g/L

AGING:
Stainless steel
3 months

BOTTLING DATE: Mar 12, 2021

CASES PRODUCED: 437

SRP: \$28



2020 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. In California, however, there are only about 300 acres planted. Happily, we are the proud farmers of 1.98 of them, yay us! Grenache Blanc produces a rich wine with tremendous body and crisp acidity. Our 2020 vintage emphasizes the variety's fruit-infused aromatics — yellow apple, citrus, quince and pear with hints of green melon. The palate is medium-bodied and structured with a lingering bright fruit finish, thanks to the wine's natural viscosity and ample, crisp 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 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay dispersed the smoke and kept it from settling over our vines. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes were hand harvested in the early morning hours. A small percentage 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 stainless steel for three months, the final blend was put together, then heat and cold stabilized just prior to bottling.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)