

**VARIETIES:**

44% Grenache
34% Syrah
22% Mourvèdre

VINEYARDS:

78% San Lucas
22% Hames Valley

APPELLATION:

Monterey

HARVEST DATES:

Oct 22– Nov 11, 2021

ALCOHOL: 13.8%

PH: 3.76

TA: 5.9 g/L

AGING:

77% French oak
12% Hungarian oak
11% American oak
33% new, 18 months

BOTTLING DATE: Jun 16, 2023

CASES PRODUCED: 195



SCHEID
VINEYARDS

2021 ESTATE GSM

TASTING NOTES

Our GSM – comprised of Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. To reach the ideal ripeness-to-acid balance, Rhône varietals need a long growing season 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, dull wine. 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 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 earthiness of Mourvèdre, this captivating blend is a balance of delightful flavors. Aromas of blackberry, black cherry and plum lead into a mouth of bright juicy black fruit. The palate is medium-bodied with soft tannins and balanced acidity, finishing with a lingering touch of oak.

VINEYARDS

Our 2021 GSM is comprised of grapes from a combination of our Monterey County vineyards. San Lucas and Hames Valley Vineyards are both primo spots for growing intense red varietals, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines

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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