

**VARIETY:**

76% Grenache
22% Mourvèdre
2% Syrah

VINEYARDS:

78% San Lucas
22% Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

Sep 23 – Oct 18, 2022

ALCOHOL: 12%

PH: 3.44

TA: 4.8 g/L

AGING:

100% stainless steel, 4 months

BOTTLING DATE: Mar 29, 2023

CASES PRODUCED: 166



SCHEID
VINEYARDS

2022 ESTATE GSM ROSÉ

TASTING NOTES

Rosé is often described as a “summer wine” and it is certainly that...but so much more. Our Estate GSM Rosé is made for every month of the year and for any night of the month. A copper-salmon hue fills the glass and immediately suggests you’re in for something mouthwatering. This Grenache-Syrah-Mourvèdre blend has bright fruit aromas of strawberry, fresh melon, currant and subtle floral notes of violet. A soft yet vibrant texture and crisp but lingering finish make this a perfect match for a variety of foods.

VINEYARDS

The Grenache and Syrah grapes for our GSM Rosé were sourced from our estate San Lucas Vineyard. San Lucas is located 17 miles south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush blackberry fruitiness with a soft-on-the-palate feel. The Mourvèdre grapes are grown on our estate Hames Valley Vineyard, located at the southern edge of Monterey County. Hames has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The resulting blend is a wonderfully balanced wine with abundant full fruit and a subtle spiciness and earthiness.

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 for our Rosé were destemmed, lightly crushed, and allowed to macerate on their red skins for 12 hours before being gently pressed. Maceration is the process of soaking the color and phenols out of the grape solids and allows for a greater extraction of color and flavor. The insides of all grapes (both red and white) are white and produce clear juice – the color in red wine comes from contact with the skins. The longer the grape skins are left hanging out in the wine, the darker the color of the finished Rosé. Fermentation was conducted with select yeast at a cool temperature in stainless steel to retain the bright fruit esters and floral aromas.

WINERY & TASTING ROOM

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