

**VARIETIES:**

41% Grenache  
30% Syrah  
29% Mourvèdre

**VINEYARDS:**

71% San Lucas  
29% Hames Valley

**APPELLATION:**

Monterey

**HARVEST DATES:**

Sep 27– Oct 24, 2022

ALCOHOL: 14.2%

PH: 3.6

TA: 5.7 g/L

**AGING:**

58% French oak  
28% Hungarian oak  
14% American oak  
28% new, 18 months

BOTTLING DATE: Jul 25, 2024

CASES PRODUCED: 103



## 2022 ESTATE GSM

**TASTING NOTES**

Our GSM – comprised of Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. Rhône varieties are sun lovers but if the warm days aren't tempered, the result can be a lackluster, dull wine. To reach the ideal ripeness-to-acid balance, a long growing season is key. Another crucial ingredient is the howling wind, known in France as *le mistral*. Here in the Salinas Valley, it is known as 1 pm.

Featuring the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spice and earthiness of Mourvèdre, this captivating GSM blend is a balance of delightful flavors. Aromas of blackberry, plum, and cherry are accented by hints of tobacco, black tea, and delicate notes of vanilla. The medium-bodied palate showcases bright acidity, soft structured tannins, and subtle oak, leading to a lingering red fruit finish.

**VINEYARDS**

Our 2022 GSM is comprised of grapes from two of our estate vineyards. The GS part, Grenache and Syrah, are grown on San Lucas Vineyard, a site we first planted in 1979. It's a gorgeous vineyard, with rolling topography, lots of sunshine, afternoon winds, and cool evenings. The M of the blend, Mourvèdre, hails from our Hames Valley Vineyard, planted in 1998. Hames is noted for its high day-to-night temperature differential, with swings of 50 degrees quite common. It is an excellent idyllic locale that brings out the earthy, spicy qualities of the Mourvèdre grape.

**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 accelerated the harvest pace, with picking beginning about two weeks earlier than average, and slowed down certain varieties as the vines shut down during the extreme heat 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 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 for 18 months.

**WINERY & TASTING ROOM**

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