

**VARIETIES:**

75% Grenache  
13% Syrah  
12% Mourvèdre

**VINEYARDS:**

88% San Lucas  
12% Hames Valley

**APPELLATION:**

Monterey

**HARVEST DATES:**

Oct 13 – Nov 19, 2023

**ALCOHOL:** 13.5%

**PH:** 3.47

**TA:** 4.5 g/L

**AGING:**

100% stainless steel, 4 months

**BOTTLING DATE:** Mar 14, 2024

**CASES PRODUCED:** 178



SCHEID  
VINEYARDS

## 2023 ESTATE GSM ROSÉ

**TASTING NOTES**

Rosé is often described as a summer wine and it is 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.

Our 2023 vintage displays aromas of cherry, strawberry and ripe melon with rose floral notes. It is medium-bodied with bright acidity and a lingering red fruit finish, making it a perfect match for a variety of foods.

**VINEYARDS**

The grapes for our GSM Rosé were primarily 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. Hames Valley is located at the southern edge of Monterey County and 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**

2023 was one of the coolest growing seasons in a long time and fruit ripening lagged by 2 to 3 weeks from average. We experienced a long Indian summer that allowed the fruit to fully ripen, with our white varieties developing well-defined aromatics and balanced acidity and the red varieties developing intense fruit, smooth tannins, and some of the best color we have seen in a while. With harvest extending into November, it was a busy scramble to get the last fruit in while contending with frost and rain, but we got it done and vintage 2023 is an exciting year for quality.

**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 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 dark 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 in stainless steel at a cool temperature to retain the bright fruit esters and floral aromas.

**WINERY & TASTING ROOM**

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