



VARIETIES

40% Mourvèdre, 34% Grenache,
26% Syrah

VINEYARDS

57% San Lucas, 40% Hames Valley,
2% Mesa del Rio, 1% Scheid

APPELLATION

Monterey

HARVEST DATES

October 19-22, 2013

HARVEST BRIX

25.6°

ALCOHOL

14.9%

PH

3.57

TA

5.7 g/L

AGING

18 Months in 40% American, 35% French,
25% European Oak; 24% new

BOTTLING DATE

July 8, 2015

CASES

303

PRICE

\$28

TASTING NOTES

2013 GSM

Our Triple Layer Red – comprised of Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. For Rhône varietals, which need a long growing season to reach an ideal ripeness-to-acid balance, the environment of Monterey County is ideal. They are sun lovers but if the warm days are not tempered, the result is a lackluster, low-in-flavor wine. To grow top quality Rhône grapes, 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 all on its own, blending the lively trio takes it to a different level of complexity. Featuring the ripe, raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the dark fruit, subtle spice and earthiness of Mourvèdre, this captivating blend is a balance of delightful flavors.

VINEYARDS

The grapes were handpicked within a three-day period from four different vineyards. The Grenache hails from both our namesake Scheid Vineyard in the Arroyo Seco sub-appellation, a beautifully situated spot with warm days, windy afternoons and cool nights, and from our San Lucas Vineyard, a slightly warmer locale with lots of sunshine. The Syrah was sourced from San Lucas, as well as our Mesa del Rio Vineyard, a cool climate venue that results in a subtle spiciness, intense raspberry jam flavors and inky concentration. We grow our Mourvèdre in the Hames Valley sub-appellation, an excellent locale to bring out the earthy, spicy qualities of this grape.

VINTAGE

The 2013 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months ideal for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed, and crushed into small fermentation bins. The wines were punched down three times a day at the height of fermentation and held on the skins for two weeks before pressing. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. The blend was aged for 18 months in small oak barrels. Our goal was to emphasize the wonderful combination of rustic and ripe that is characteristic of the best Rhône blends.

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM
SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316