



## TASTING NOTES

### 2014 GSM

Our GSM— 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 bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spiciness and earth of the Mourvèdre, this captivating blend is a balance of delightful flavors.

## VINEYARDS

The grapes were handpicked within a 3-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 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 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 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

## WINEMAKING

The grapes were handpicked into half tons bins, destemmed, and crushed into small fermentation bins. From there it is a standard fermentation protocol, using select yeast, punched down three times a day at the height of fermentation, and held on the skins for 2-3 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.

## VARIETIES

35% Grenache, 34% Syrah,  
31% Mourvèdre

## VINEYARDS

46% Scheid, 31% Hames, 21%  
San Lucas, 2% Mesa del Rio

## APPELLATION

Monterey

## HARVEST DATES

September 20 - October 27, 2014

## HARVEST BRIX

23.5°

## ALCOHOL

14.3%

## PH

3.60

## TA

5.6 g/L

## AGING

40% French oak, 20% American,  
40% Hungarian

## BOTTLING DATE

June 17, 2016

## CASES

306

## PRICE

\$28

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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