



VARIETAL
100% Gewürztraminer

VINEYARD
Viento Vineyard

HARVEST DATE
August 27

HARVEST BRIX
24.3°

APPELLATION
Monterey

ALCOHOL
12.2%

PH
3.42

RESIDUAL SUGAR
2.5%

CASES PRODUCED
163

BOTTLING DATE
June 9, 2015

SUGGESTED RETAIL
\$16.00 / bottle

TASTING NOTES

2014 GEWÜRZTRAMINER

Gewürztraminer (pronounced ge-verts-trah-mee-ner) is an aromatic variety grown throughout the world, most notably in Alsace, France. Gewürz translated from German means “spice”, and that is just the trait that makes Gewürztraminer so fabulous. Our 2014 Gewürztraminer is a fragrant wine, with vibrant aromas of lychee, rose petal and a hint of spicy ginger. Fresh, bright fruit flavors of peach and apricot make this a delicious wine to serve as an apéritif, but it is also a terrific food match. The perfect balance of 2.5% residual sugar and great acidity gives it wonderful versatility. Try it with spicy or highly seasoned foods, fresh fruit and cheeses, ribs slathered in tangy barbecue sauce, or with butter-pecan sweet potatoes at the Thanksgiving table.

VINEYARD

The grapes for our Estate Grown Gewürztraminer are sourced from our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named, as the dependable winds for which Greenfield is known come howling down the vineyard corridor every afternoon about 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürz. The fruit is characterized by small berries and clusters and a unique tan-pink color. The highly pigmented skins often give a deep gold color to the wine. The spicy Gewürz taste is evident even when eating a grape straight off the vine. 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 excellent 2012 and 2013 vintages, our cup does indeed runneth over.

WINEMAKING

Approximately half of this blend was crushed and left on the skins overnight to enhance the aromatics of the wine prior to being pressed off, settled, racked and inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The other half of the blend was crushed, pressed, settled then racked and inoculated with the same yeast. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters. The finished wine was kept cold and filtered early before completing fermentation to leave a touch of natural sweetness and enhance the fruitiness and mouthfeel.

WWW.SCHEIDVINEYARDS.COM

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

GREENFIELD TASTING ROOM
1972 HOBSON AVE
GREENFIELD, CA 93927
831.386.0316