



TASTING NOTES

2015 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 2015 Gewürztraminer is a fragrant wine, with vibrant aromas of stone fruit and a touch of rose petal and clove. 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 residual sugar and bright acidity gives it wonderful versatility. Try with spicy or highly seasoned foods, soft cow’s milk cheeses, fresh fruit, ribs slathered in tangy barbecue sauce, or with butter-pecan sweet potatoes at the holiday 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 after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürztraminer. 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.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality, although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with vivid, intense flavors.

WINEMAKING

The wine was pressed and cold settled then inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The juice was slowly fermented in stainless steel at a very cold temperature to enhance the aromatics and fruit character of the varietal. 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.

VARIETY
100% Gewürztraminer

VINEYARD
100% Viento

APPELLATION
Monterey

HARVEST DATE
August 28, 2015

HARVEST BRIX
24.6°

ALCOHOL
12.5%

PH
3.44

TA
6.2 g/L

AGING
100% Stainless Steel

BOTTLING DATE
May 25, 2016

CASES
157

PRICE
\$16

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