



TASTING NOTES

2016 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 2016 Gewürztraminer is a fragrant wine, with vibrant citrus aromas and a touch of rose petal and clove. Fresh, sweet fruit and floral flavors with a lively finish 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 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

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
Viento Vineyard

APPELLATION
Monterey

HARVEST DATE
September 8, 2016

HARVEST BRIX
22.9°

ALCOHOL
11.5%

PH
3.23

TA
6.5 g/L

AGING
100% Stainless Steel

BOTTLING DATE
March 21, 2017

CASES
96

PRICE
\$16

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