

**VARIETAL**

97% Grenache
3% Syrah

VINEYARDS

96% San Lucas
4% Scheid-Arroyo Seco

HARVEST DATES

October 22 – October 24

HARVEST BRIX

24.5°

APPELLATION

Monterey

ALCOHOL

14.2%

PH

3.46

AGING

100% barrel-aged for 20 months, combination of 48% European, 26% American and 26% French oak

CASES PRODUCED

269

BOTTLING DATE

July 7, 2014

SUGGESTED RETAIL

\$28.00 / bottle

TASTING NOTES**2012 GRENACHE**

Grenache (or Garnacha as it is known in Spain) is the most widely planted red wine grape in the world. It is the backbone of most southern Rhône red blends, from the common red table wines of Côtes-du-Rhône to the highly regarded wines of Châteauneuf-du-Pape. It is a sun-loving variety but to grow top quality Grenache, the warm days must be tempered by cooling breezes in the afternoon. Our 2012 Grenache exudes bright fruit, with aromas of ripe plums and blackberries and concentrated flavors of strawberry and raspberry mingling with delicate cinnamon and clove notes. It is balanced with soft tannins, a rich mouthfeel, and excellent depth of flavor that carries through to the finish.

VINEYARD

We grow Grenache on two small blocks, each less than two acres in size – one located on our Scheid Vineyard in the Arroyo Seco appellation and the other about 30 miles south on our San Lucas Vineyard. Grenache can grow abundantly in an over-productive style in hot regions. To grow Grenache with depth, intensity and true varietal character, however, a spot where sunshine and warmth are followed by cool winds in the afternoon presents an ideal climatic situation for growing top quality fruit. For our 2012 vintage, the fruit came almost entirely from San Lucas. It was a picture-perfect growing season, with temperate springtime conditions and summer months that never got too hot. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING

The grapes were fermented in small open-top fermenters and punched down 3 times a day at the height of fermentation, then held on the skins for 2 weeks before pressing. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. The barrels were a mix of European, American and French, of which 34% were new. The balance of the barrels was 2 to 4 years old (which we term as 'neutral') so as not to overwhelm the delicate nuances of the fruit. The wine was aged for 20 months and a smidge of Syrah was added to the final blend to bring out a layer of jamminess and lushness.

WWW.SCHEIDVINEYARDS.COM

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