



VARIETAL
96% Grenache Blanc
4% Marsanne

VINEYARD
San Lucas Vineyard

HARVEST DATES
September 25 – October 7

HARVEST BRIX
20.2°

APPELLATION
Monterey

ALCOHOL
13.1%

PH
3.42

CASES PRODUCED
376

BOTTLING DATE
June 9, 2015

SUGGESTED RETAIL
\$22.00 / bottle

TASTING NOTES

2014 GRENACHE BLANC

While Marsanne, Roussanne and Viognier are the best known of the white Rhône varieties and steal most of the attention, Grenache Blanc is a hidden gem that is love at first sip. The white form of the dark skinned Grenache grape, it is an important variety in the south of France, especially the Languedoc and Roussillon areas. But in California, just a bit over 200 acres of it are planted, and we are the proud owners of 1.98 of them, woot woot! Grenache Blanc produces rich wines with tremendous body and a crisp acidity. Our 2014 vintage has vibrant aromas of citrus, green apple and stone fruit, unfolding into layers of guava and honeysuckle. The palate shows crisp acidity with a distinct note of minerality and a clean finish. It's a terrific accompaniment to sushi, spicy Asian preparations of fish and chicken, shrimp scampi, butternut squash risotto, and lemongrass beef.

VINEYARD

Grenache Blanc is a large-clustered grape, requiring multiple cluster thinning passes throughout the growing season to ensure optimal ripeness and flavor development. Our 1.98 acre block at our estate San Lucas Vineyard is a perfect little spot for this variety, with warm days to ripen and bring out the rich fruit flavors and cool nights to maintain the crisp acids. The 2014 growing season was the third straight vintage of near-perfect conditions – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of excellent vintages in 2012 and 2013, it exceeded our expectations in every way.

WINEMAKING

The handpicked grapes were whole cluster pressed and only the free run and lightly pressed juice were kept for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics. It was 100% aged in stainless steel for 8 months. The result is a gorgeous fruit-packed Grenache Blanc with layers of complexity that still retains its freshness.

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