



TASTING NOTES

2015 GRENACHE BLANC

While Marsanne, Roussanne, and Viognier are the best known of the white Rhône varietals and therefore steal most of the attention, Grenache Blanc is a hidden gem that is love at first sip. The white-skinned form of the Grenache grape, it is an important variety in the south of France, especially the Languedoc and Roussillon areas. But in California, just 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 crisp acidity. Our 2015 vintage displays exquisite aromas of bright green apple and mandarin orange unfolding into layers of honeysuckle and lime with a clean, mineral edge. The palate is soft and round with a full, lingering, floral finish.

VINEYARD

The grapes were exclusively handpicked from our San Lucas 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 acid levels.

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 grapes were handpicked from our San Lucas vineyard and whole-cluster pressed. Then, the free run and lightly pressed juice was 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 in stainless steel at 55°F to enhance the fruit esters and preserve the varietal aromatics. The wine was aged in 100% stainless steel for six months. The result is a gorgeous, fruit-packed Grenache Blanc with layers of complexity that still retains its freshness.

VARIETY
100% Grenache Blanc

VINEYARD
100% San Lucas

APPELLATION
Monterey

HARVEST DATE
October 5, 2015

HARVEST BRIX
20°

ALCOHOL
12.8 %

PH
3.51

TA
4.6 g/L

AGING
6 Months in 100% Stainless Steel

BOTTLING DATE
May 24, 2016

CASES
317

PRICE
\$22

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