



# SCHEID

VINEYARDS



## TASTING NOTES

### 2017 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 2017 Gewürztraminer is a fragrant wine with aromas of stone fruits, citrus, lychee and a hint of rose petal. Fresh, sweet flavors of tropical fruit and a honeysuckle 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

2017 was a more temperate growing season than in recent years, resulting in healthy and happy vines. Winter rains led into mild spring weather that brought good bloom conditions. Warm temperatures in late July helped the ripening and flavor development of the grapes, followed by record-breaking heat in early September, which caused Brix levels to jump. Thankfully the weather soon cooled and harvest slowed to a more normal rate, allowing the grapes to hang until optimum maturity was reached. Yields were light to average, with fruit showing high quality.

## 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

**APPELLATION**  
Monterey

**ALCOHOL**  
11.5%

**PH**  
3.32

**TA**  
6.1 g/L

**AGING**  
100% Stainless Steel

**BOTTLING DATE**  
March 14, 2018

**CASES**  
227

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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