

**VARIETIES:**

41% Grenache
35% Syrah
24% Mourvèdre

APELLATION:

Monterey

HARVEST DATES:

Sep 27 – Oct 10, 2019

ALCOHOL: 14.6%

PH: 3.69

TA: 5.4 g/L

AGING:

64% French oak
28% American oak
8% Hungarian oak
7% new, 16 months

BOTTLING DATE: Apr 26, 2021

CASES PRODUCED: 254



SCHEID
VINEYARDS

2019 ESTATE GSM

TASTING NOTES

Our GSM – comprised of Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. To reach the ideal ripeness-to-acid balance, Rhône varietals need a long growing season and the environment of Monterey County is ideal. They are sun lovers but if the warm days are not tempered, the result is a lackluster, dull wine. A very key ingredient is the howling wind, known in France as *le mistral*. In the Salinas Valley, it is known as 1 pm. Although each component of our GSM is quite delicious and wonderful all on its own, blending the lively trio takes it to a different level of complexity. Featuring the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spice and earth of Mourvèdre, this captivating blend is a balance of delightful flavors. Aromas of currant, cherry and raspberry on a medium-bodied palate of bright fruit and balanced acidity lead into a lingering red fruit finish.

VINEYARDS

Our 2019 GSM is comprised of grapes from four of our estate vineyards. The Grenache hails from both our namesake Scheid Vineyard in the Arroyo Seco sub-appellation, a beautifully situated spot with warm days, windy afternoons and cool nights, and our San Lucas Vineyard, a slightly warmer locale with lots of sunshine. The Syrah was sourced from San Lucas, as well as our Mesa del Rio Vineyard, a cool climate venue that results in a subtle spiciness, intense raspberry jam and inky concentration. We grow our Mourvèdre in the Hames Valley sub-appellation, an excellent locale that brings out the earthy, spicy qualities of this grape.

VINTAGE

The 2019 growing season in the Monterey AVA typified the long-term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and fermented using select yeast in small fermentation bins. During fermentation, the cap was gently punched down three times a day to gently increase extraction of color and phenolic compounds. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aging.

WINERY & TASTING ROOM

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