



**VARIETY:**  
100% Grenache Blanc

**VINEYARD:**  
San Lucas

**APPELLATION:**  
San Lucas, Monterey

**HARVEST DATE:**  
Oct 13, 2021

**ALCOHOL:** 12.5%

**PH:** 3.29

**TA:** 5.4 g/L

**AGING:**  
70% Stainless steel  
30% neutral French oak, 4  
months

**BOTTLING DATE:** Apr 20, 2022

**CASES PRODUCED:** 341



SCHEID  
VINEYARDS

## 2021 ESTATE GRENACHE BLANC

### TASTING NOTES

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. It is the white-skinned form of the Grenache grape and is an important variety in the south of France, especially the Languedoc and Roussillon areas. In California, however, there are only about 300 acres planted. Happily, we are the proud farmers of 1.98 of them, woot woot! Grenache Blanc produces rich wines with tremendous body and crisp acidity. Our 2021 vintage emphasizes the variety's fruit forward aromatics of ripe citrus, green melon and hints of honeysuckle. The palate is medium-bodied and structured with a lingering bright tropical fruit finish and floral notes, thanks to the wine's natural viscosity and ample, crisp acidity.

### VINEYARD

The grapes were exclusively handpicked from our estate 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 in the San Lucas sub-appellation 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 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

### WINEMAKING

The grapes were hand harvested in the early morning hours. We fermented 30% of the fruit on the skins for increased aromatics and mouthful and aged this portion in neutral French oak for four months. The rest of the grapes were pressed, and the juice was cold settled then racked and slowly fermented cool in stainless steel tanks. A cool fermentation enhances the fruit esters and varietal character of the wine. The barrel-aged and stainless steel portions were combined to create the final blend.

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