



S C H E I D

V I N E Y A R D S



TASTING NOTES

2017 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. 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 2017 vintage emphasizes the variety's fruit-infused aromatics—apples, melons, lime zest and honeysuckle. The palate is rich, balanced and refreshing thanks to the wine's natural viscosity and ample acidity.

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

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led to mild spring weather that brought good bloom. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat in early September caused Brix levels to jump, speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality.

WINEMAKING

The grapes were hand harvested in the early morning hours, then 30% of the fruit was crushed and fermented on the skins for increased aromatics and mouthfeel. The rest of the grapes were pressed, and the juice was cold settled then racked and slowly fermented cool in stainless steel tanks to enhance the varietal character of this wine. After aging for seven months in 100% stainless steel, the blend was put together, then heat and cold stabilized just prior to bottling.

VARIETY

100% Grenache Blanc

VINEYARD

San Lucas

APPELLATION

Monterey

HARVEST DATES

October 20-23, 2017

HARVEST BRIX

21.8° - 22.5°

ALCOHOL

13.3%

PH

3.10

TA

6.7 g/L

AGING

Stainless Steel, 7 months

BOTTLING DATE

May 30, 2018

CASES

132

PRICE

\$24

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CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.626.WINE (9463)

GREENFIELD TASTING ROOM

1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316