

**VARIETIES:**

100% Grenache Blanc

VINEYARD:

San Lucas Vineyard

APPELLATION:

San Lucas, Monterey

HARVEST DATES:

Oct 11, 2018

ALCOHOL: 12.9%**PH:** 3.35**TA:** 5.2 g/L**AGING:**

1/3 French oak, 6 months

2/3 Stainless steel

BOTTLING DATE: May 18, 2019**CASES PRODUCED:** 389**SCHEID**
VINEYARDS

2018 ESTATE GRENACHE BLANC

TASTING NOTES

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 2018 vintage emphasizes the variety's fruit-infused aromatics—apples, melon, 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

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

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 mouthful. 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 in a combination of stainless steel and French oak for six months, the wine was put together, then heat and cold stabilized just prior to bottling.

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