

**VARIETALS**

34% Marsanne
33% Viognier
33% Roussanne

VINEYARDS

67% Derby
33% Live Oak

HARVEST DATE

October 4 & November 1

HARVEST BRIX

Average of 24.9°

APPELLATION

Paso Robles

ALCOHOL

13.7%

PH

3.47

CASES PRODUCED

207

BOTTLING DATE

June 12, 2011

SUGGESTED RETAIL

\$26.00 / bottle

TASTING NOTES**2010 'TRIPLE LAYER WHITE**

The three white varietals that comprise our Triple Layer White – Marsanne, Viognier and Roussanne - are traditionally associated with the northern Rhône region of France. Parts of the Paso Robles appellation have a similar climate to the Rhône, with cold winters, foggy spring days, and the howling wind, known in France as le mistral. Although each tier is quite delicious and wonderful all on its own, blending the lively trio takes it to a different level. Like triple layer chocolate cake and triple layer nachos, the result is a captivating mélange. Featuring the tangerine fruit and almond character of Marsanne, the striking aromatics and honeysuckle of Viognier, and the melon and clean minerality of Roussanne, this flavorful blend is a perfect partner to a wide variety of cuisines. It is a sensual, seductive wine and pairs wonderfully with fresh oysters, crab cakes, shellfish in cream sauce, and succulent roasted poultry.

VINEYARDS

Our 2010 Triple Layer White is made from grapes from two distinctive Paso Robles' vineyards: Derby and Live Oak. The Marsanne and Roussanne were grown by Ray and Pam Derby. Derby Vineyard is a small, sustainably farmed vineyard, carefully managed to produce top-notch fruit. The Viognier came from Live Oak Vineyard, planted on a steep hillside in the coolest area of Paso Robles, with heavy limestone soils and temperatures similar to Russian River and Carneros. Top notch Rhône varietals require a long growing season to produce a wine of appropriate ripeness-to-acid balance and this vineyard duo hits the spot.

WINEMAKING

After hand-harvesting and delivery to the winery, each varietal was fermented in a refrigerated stainless steel tank at cool temperatures. Slow fermentation at cool temperatures enhances the fruit esters and preserves the delicate nuances of the fruit. We used a specially-selected yeast strain to further preserve and accent the varietal character and floral aromatics. The wine was aged for seven months in stainless steel tanks and stored cold to retain the wine's delicate fruit aromas and fresh character. We hope you enjoy our 2010 vintage of Triple Layer White. It was our goal to emphasize the rich, aromatic characteristics of the wine and allow the varietals in this white Rhône blend to shine.

WWW.SCHEIDVINEYARDS.COM

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GREENFIELD TASTING ROOM

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