

**VARIETALS**

40% Viognier
40% Roussanne
20% Marsanne

VINEYARDS

60% Hames Valley
40% San Lucas

HARVEST DATES

September 11 – October 8

HARVEST BRIX

Average of 24.5°

APPELLATION

Monterey

ALCOHOL

14.5%

PH

3.46

AGING

9 months in 100% stainless steel

CASES PRODUCED

206

BOTTLING DATE

May 19, 2014

SUGGESTED RETAIL

\$26.00 / bottle

TASTING NOTES**2013 TRIPLE LAYER WHITE**

The three white varietals that comprise our Triple Layer White – Viognier, Roussanne and Marsanne – are traditionally associated with the northern Rhône region of France. Much of the Monterey appellation has 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. Featuring the striking aromatics and honeysuckle of Viognier, the melon and clean minerality of Roussanne, and the tangerine fruit and almond character of Marsanne, 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 2013 Triple Layer White is made from grapes from our estate Hames Valley and San Lucas Vineyards. The Viognier is from San Lucas, where cool mornings unfold into plenty of afternoon sunshine, allowing the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors. The Roussanne and Marsanne are grown on two side-by-side 1.8 acre blocks on our Hames Valley Vineyard. Hames is typified by a high day-to-night temperature differential, with daytime highs similar to the Paso Robles growing region and nighttime temps that plummet. 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 nine months in stainless steel tanks and stored cold to retain the wine's delicate fruit aromas and fresh character. We hope you enjoy our 2013 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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