



## TASTING NOTES

### 2014 ROUSSANNE

The name Roussanne comes from the French, “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine, as well. Funny enough, much of the early plantings of “Roussanne” in California were later identified in fact, as Viognier. While the varieties are quite complimentary, they each have a distinct personality and unique attributes. A long time component of our Triple Layer White, we love this complex and cellar-worthy varietal so much that we just had to bottle it on its own. The nose offers aromas of white peach and citrus accented by touches of honey and marzipan while creamy richness on the palate belies its stainless steel aging.

## VINEYARD

The climate of our Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar surroundings for the southern France varieties, which require a long growing season to produce a wine of appropriate ripeness-to-acid balance. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

## VINTAGE

The 2014 growing season was the third straight vintage of near-perfect conditions – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of excellent vintages in 2012 and 2013, it exceeded our expectations in every way.

## WINEMAKING

The grapes were handpicked, whole cluster pressed and only the free run and lightly pressed juice was kept for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. A slow and cold fermentation entirely in stainless steel enhanced the fruit esters and preserved the varietal aromatics. The result is a distinctive, mineral-driven wine with a lovely balance of body and freshness.

### VARIETY

Roussanne

### VINEYARD

Hames Valley

### APPELLATION

Monterey

### HARVEST DATE

September 24, 2014

### HARVEST BRIX

23.2°

### ALCOHOL

14.5%

### PH

3.52

### TA

5.4 g/L

### BOTTLING DATE

June 10, 2015

### CASES

124

### PRICE

\$24

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