



VARIETY:
100% Grenache Blanc

VINEYARD:
100% San Lucas

APPELLATION:
San Lucas, Monterey

HARVEST DATE:
Nov 2, 2023

ALCOHOL: 13.5%

PH: 3.47

TA: 4.7 g/L

AGING:
15% French oak
85% stainless steel, 3 months

BOTTLING DATE: Apr 19, 2024

CASES PRODUCED: 126



SCHEID
VINEYARDS

2023 ESTATE GRENACHE BLANC

TASTING NOTES

While Marsanne, Roussanne and Viognier are the best known of the white Rhône varieties and 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, and produces rich wines with tremendous body and crisp acidity. In California, there are only about 300 acres planted. Happily, we are the proud farmers of 1.98 of them, woot woot!

Our 2023 Grenache Blanc emphasizes the variety's fruit-forward aromatics of stone fruit, yellow apple, quince, and citrus, with a nuanced note of vanilla. Fermenting a portion of the grapes on their skins brings richness and viscosity to the medium-bodied palate. Bright, crisp acidity and a lingering rich finish add to this wine's overall delightfulness.

VINEYARD

The grapes were exclusively handpicked from our estate 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 in the San Lucas sub-appellation 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

2023 was one of the coolest growing seasons in a long time and fruit ripening lagged by 2 to 3 weeks from average. We experienced a long Indian summer that allowed the fruit to fully ripen, with our white varieties developing well-defined aromatics and balanced acidity and the red varieties developing intense fruit, smooth tannins, and some of the best color we have seen in a while. With harvest extending into November, it was a busy scramble to get the last fruit in a while, contending with frost and rain, but we got it done, and vintage 2023 is an exciting year for quality.

WINEMAKING

The grapes were hand-harvested in the early morning hours. We fermented 15% of the fruit on the skins for increased aromatics and mouthful and aged this portion in neutral French oak for four months. The rest of the grapes were pressed, and the juice was cold settled, then racked and slowly fermented cool in stainless steel tanks. A cool fermentation enhances the fruit esters and varietal character of the wine. The barrel-aged and stainless-steel portions were combined to create the final blend.

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