



SCHEID

VINEYARDS



TASTING NOTES

2010 TRIPLE LAYER RED

Our Triple Layer Red – comprised of equal parts Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. For Rhône varietals, which need a long growing season to reach an ideal ripeness-to-acid balance, the environment of Monterey County is ideal. They are sun lovers but if the warm days are not tempered, the result is a flabby, low-in-flavor wine. To grow top quality Rhône grapes, a very key ingredient is the howling wind, known in France as le mistral. In the Salinas Valley, it is known as 1 pm. Although each tier of our Triple Layer Red is quite delicious and wonderful all on its own, blending the lively trio known in some parts as GSM takes it to a different level of complexity. Featuring the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spiciness and earthiness of Mourvèdre, this captivating blend is a triple layer of delightful flavors.

VINEYARDS

The grapes were picked by hand over a 25-day period from four different vineyards. Quite the production, our Triple Layer Red. The Grenache hails from our San Lucas Vineyard, a beautifully situated spot for this variety, with warm, sunshiney days, windy afternoons, and cool nights. The Syrah came from two different sites: Mesa del Rio, which is cool climate and results in a subtle spiciness, intense raspberry jam and inky concentration, and San Lucas, which has a warmer climate and results in a bit more liveliness and ripe, fleshy fruit. The Mourvèdre also came from two different sites, Chalone and Hames Valley, both excellent locales to bring out the earthy, spicy qualities of this grape. The 2010 growing season was even longer than most in Monterey County, with cool summer temperatures delaying the vines by about two weeks. Warm weather in late September and October ripened the fruit and the grapes were brought in at full phenolic ripeness.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed, and crushed into small fermentation bins. The wines were punched down three times a day at the height of fermentation and held on the skins for 2 – 3 weeks before pressing. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. The blend was aged for 18 months in a combination of 60% European, 28% French, and 12% American oak. Our goal was to emphasize the wonderful combination of rustic and ripe that is characteristic of the best Rhône blends.

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VARIETALS

33.3% Grenache
33.3% Syrah
33.3% Mourvèdre

VINEYARDS

63% San Lucas
21% Chalone
11% Hames Valley
5% Mesa del Rio

HARVEST DATES

October 8 – November 1

HARVEST BRIX

Average of 23.7°

APPELLATION

Monterey

ALCOHOL

13.4%

PH

3.57

AGING

18 months in small oak barrels

CASES PRODUCED

368

BOTTLING DATE

May 24, 2012

SUGGESTED RETAIL

\$28.00 / bottle

CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM

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GREENFIELD, CA 93927
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