

GIFFT

BY KATHIE LEE GIFFORD

2015

Red Blend

I tend to prefer white wines and often find myself first reaching for GIFFT Chardonnay. But I really wanted to work with the Scheid family to craft an easy-drinking red, one that pairs well with a wide variety of food but is also pleasing to drink all on its own. Coming up with the final blend, comprised of 7 different varieties, was like a wonderful experiment, with plenty of mixing, discussion, adjustments and lots of tasting. While the final result certainly falls in the category of “easy-drinking red”, the complexity, balance and lushness make it a wine for casual drinkers and serious wine-lovers alike.

TASTING NOTES

Delightful aromas of ripe cherries, black fruit and vanilla make this red wine blend very approachable. Lively flavors of plum, blueberries and cassis greet the palate while notes of anise linger on the finish. A smooth, silky mouthfeel sits on a medium-bodied, rounded frame that finishes with a touch of sweet oak vanilla.

VINEYARD

All varieties in our 2015 Red Blend are grown on the Scheid family’s estate vineyards in Monterey County. The Monterey growing region is known for having some of the most varied terroir as well as the longest growing season in California, due to the maritime influence of the Monterey Bay. The winds that sweep through the vineyards each day bring a natural cooling effect, allowing extra “hang time”. Increased hang time leads to more intense flavor development and enhanced richness of fruit.

WINEMAKING

The grapes were picked in the cool, early morning hours then brought to the winery where they were destemmed, crushed, and fermented in small open top fermenters. Each variety was kept separate until the final blending process just prior to bottling when the proportion of each component was chosen to accentuate the richness of flavor and maximize depth, complexity, mouthfeel and finish. A small amount of Muscat Canelli and Riesling were added to the final blend for lifted aromatics and enhanced fruit flavors.



COMPOSITION 30% Petite Sirah, 26% Merlot, 18% Petit Verdot, 14% Syrah,
9% Tempranillo, 2% Riesling, 1% Muscat Canelli

HARVEST DATES September 11 - October 27, 2015 | TA 5.9 g/l

COOPERAGE American, Hungarian and French oak for 12 months | ALCOHOL 13.5%

AVG HARVEST BRIX 24.3° | APPELLATION Monterey County | PH 3.64

BOTTLING DATE April 11, 2016 | CELLARING Enjoy now through 2021