

**VARIETY:**

Pinot Noir

VINEYARD:

100% Doctor's Vineyard

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

Sep 24, 2019

ALCOHOL: 13.8%**PH:** 3.6**TA:** 5.3**AGING:**100% French oak
30% new, 18 months**BOTTLING DATE:** May 19, 2021**CASES PRODUCED:** 106**SCHEID**
VINEYARDS

2019 RESERVE PINOT NOIR SLH

TASTING NOTES

More than any other varietal, Pinot Noir is an expression of *terroir*. Terroir is a word bandied about in the wine world, meaning the unique characteristics of a particular locale – essentially, the taste of place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. At Scheid Vineyards, we craft up to seven different bottled Pinots per vintage, and our Pinot portfolio wouldn't be complete without an SLH offering.

Pinots from Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. They tend to have a little bit of tannin, a lot of dark fruit, and great leather and smoke on the nose. Our 2019 delivers mass quantities of cherry, cranberry, and currant, with notes of vanilla and toasty oak. Smooth, sleek and velvety, this wine captures the inimitable personality of this great vineyard site.

VINEYARD

Marine-influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands Pinot. Doctor's Vineyard is planted on the southeast-facing terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for the Burgundian Pinot Noir grape. The loose, nutrient-depleted foundation makes the vines struggle, which directs energy into the grapes to produce wonderfully complex fruit flavors with vibrant acidity.

VINTAGE

The 2019 growing season in Monterey County typified the long-term average: predictable precipitation followed by consistent growing conditions moderated by heat spikes. The year also marked an end to the drought that California had been experiencing since 2013. Our vineyards received 20 inches of rainfall throughout the season, well into bud break and into bloom time, impacting fruit set with decreased yields. Harvest began in early September and the weather during harvest was dry, producing moderate, favorable temperatures. Overall, temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

WINEMAKING

We picked our delicate Pinot Noir grapes by hand at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, but not crushed, into small open-top fermenters. During fermentation, the cap was gently punched down two to three times per day. After fermentation was finished, the must was drained and pressed into stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak barrels for secondary fermentation, where it remained for 18 months of aging.

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