



**VARIETY:**  
Pinot Noir

**VINEYARD:**  
100% Viento

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Aug 27, 2020

**ALCOHOL:** 13.7%

**PH:** 3.67

**TA:** 5.9 g/L

**AGING:**  
100% French oak  
14% new, 16 months

**BOTTLING DATE:** May 11, 2022

**CASES PRODUCED:** 215



## 2020 RESERVE PINOT NOIR 115

### TASTING NOTES

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone presents. What do we mean by “clone”? Grapevines in general, and Pinot Noir vines in particular, are genetically unstable and can mutate over time. Each grape variety is actually made up of many subtypes, called clones. These clones can result in different flavors, intensity, and colors. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Clone 115 is one of the Dijon clones and we prize it for the exotic red fruit and heady aromas it exhibits.

This single clone, single vineyard bottling of clone 115 has aromas of cherry, cranberry, and currant with notes of mocha and a hint of violets. Beautifully balanced, this medium-bodied wine has a vibrancy that makes it hum in the glass. The bright red flavors lead into a smooth and lingering finish accented by warm baking spice. It is a true reflection of the terroir of our Viento Vineyard as well as the exquisite Dijon clone 115.

### VINEYARD

Viento, which means wind in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. And we’ve been blown away (pun intended) by the block that is planted to Clone 115. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of Pinot Noir.

### VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late-season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

### WINEMAKING

The grapes were handpicked in the early morning hours at the peak of ripeness and destemmed into small fermentation bins. The juice was then fermented in small lots in open-top fermenters and punched down daily at the height of fermentation to increase the extraction of color and phenolic compounds gently. The must was drained and pressed into stainless steel tanks, and after settling the heavy solids, the juice was racked clean into barrels for secondary fermentation and storage. Aged in French oak barrels for 16 months, the wine was then laid down for additional rest prior to release.

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