



VARIETY:
100% Pinot Noir

VINEYARDS:
75% Riverview
25% Viento

APPELLATION:
Monterey

HARVEST DATES:
Sep 15 – Oct 27, 2020

ALCOHOL: 14.2%

PH: 3.64

TA: 6.1 g/L

AGING:
100% French oak
22% new, 18 months

BOTTLING DATE: May 20, 2022

CASES PRODUCED: 202



SCHEID
VINEYARDS

2020 RESERVE PINOT NOIR

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 and expressive Pinot Noir grape.

Our 2020 Reserve Pinot Noir is a blend of Pinot Noir clones 777, 667, 115 and Martini. An elegant wine, it opens with aromas of cherry, raspberry, and currant accented by notes of vanilla and baking spice. The well-integrated oak blends with the red and black fruit components on the palate, displaying a silky, medium-bodied mouthfeel with soft tannins.

VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2020 Reserve Pinot Noir was sourced from our estate Riverview and Viento Vineyards. Riverview Vineyard, nestled on a bench overlooking the Salinas River near the town of Soledad, provides a favorable locale, with a moderate climate and coastal fog. 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.

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

We picked our delicate Pinot Noir grapes by hand at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, but not crushed, and put into small open top fermentation bins. During the height of fermentation, the cap was punched down three times a day to gently increase extraction of color and phenolic compounds. Once dry, the must was drained and pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. Aged for 18 months in small French oak barrels, the wine was bottled then laid down for an additional 6 months prior to release.

WINERY & TASTING ROOM

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