



VARIETY:
100% Pinot Noir

VINEYARD:
Viento Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Sep 12, 2016

ALCOHOL: 14.0%

PH: 3.41

TA: 6.4 g/L

AGING:
100% French oak (33% new)
18 months

BOTTLING DATE: May 31, 2018

CASES PRODUCED: 129



S C H E I D
V I N E Y A R D S

2016 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, color, etc. 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 is a true reflection of the terroir of our Viento Vineyard as well as the exquisite Dijon clone 115, with elegant rich aromas, lush cherry flavors, and a supple texture. The palate has a lingering finish with soft tannins that enhance this rich and structured wine.

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. Clone 115 is a smaller, tighter cluster grape, looking like little hand grenades. It is noted for high levels of anthocyanin pigments and round, supple tannins.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

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 gently increase extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. Aged in French oak barrels for 18 months, the wine was bottled without fining or filtration to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for additional rest prior to release.

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