

**VARIETIES:**

100% Pinot Noir

VINEYARDS:

Riverview Vineyard

Viento Vineyard

APPELLATION:

Monterey

HARVEST DATES:

Sep 13 – OCT 9, 2017

ALCOHOL: 14.9%**PH:** 3.52**TA:** 6.0 g/L**AGING:**

100% French oak,

30% new, 22 months

BOTTLING DATE: Aug 15, 2019**CASES PRODUCED:** 282**SCHEID**
VINEYARDS

2017 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 the place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. Our 2017 Reserve Pinot Noir is comprised of the barrels that represent our best lots of the 2017 vintage. A blend of Pinot Noir clones Pommard, 777, 115 and Martini, it is an elegant wine with aromas of black cherry, blackberry and cassis accented by notes of vanilla and mocha. The well-integrated oak blends with the dark fruit components on the palate, leaving a rich, full mouthfeel with soft tannins.

VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2017 Reserve Pinot Noir was sourced from our Viento and Riverview vineyards. The morning fog, cool winds and longer-than-average growing season translate into intense black fruit flavors, full structure and excellent varietal character.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

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 22 months in French oak barrels, the wine was bottled then laid down for an additional 6 months prior to release.

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