

**VARIETY:**

100% Pinot Noir

APPELLATION:

Monterey

HARVEST DATES:

Sep 15 – Oct 11, 2018

ALCOHOL: 14.1%**PH:** 3.72**TA:** 5.1 g/L**AGING:**

100% French oak

50% new, 14 months

BOTTLING DATE: Jan 9, 2020**PRODUCED:** 800**SCHEID**
VINEYARDS

2018 ESTATE PINOT NOIR

TASTING NOTES

Monterey is Pinot Noir country. The land, weather and soil all conspire to create stunning Pinot Noirs that beautifully express their cool climate origin with vivid flavor and elegant structure. The vibrant ruby color of our Pinot Noir showcases intense flavors of wild strawberry, cherry, red raspberry and currant. Back notes of pomegranate, sweet vanilla and earthy herbal hints are framed by a quiet but strong acidity which supports the fully integrated fruit. Our 2018 vintage is a decisive Monterey Pinot Noir that reflects the land it is grown on and our family's dedication to making world class wine.

VINEYARDS

Pinot Noir is thought to be the oldest cultivated variety of the genus *Vitis*, with records showing it was grown by the Romans in the 1st century AD in the Burgundy region of France. At Scheid, we grow Pinot Noir exclusively within the cool climate areas of the Monterey appellation, locales that are comparable to Burgundy and present ideal growing conditions for Pinot Noir.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

The grapes for this wine were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we gently punched down the cap two times per day to gently extract color, tannins and flavor from the grape solids. The wine was then racked clean to 100% French oak barrels for secondary fermentation and aged for 14 months.

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