



VARIETY:
Pinot Noir

VINEYARD:
Viento Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Sept 24, 2018

ALCOHOL: 15.3%

PH: 3.73

TA: 5.2 g/L

AGING:
100% French oak
15% new, 18 months

BOTTLING DATE: May 20, 2020

CASES PRODUCED: 140



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

2018 RESERVE PINOT NOIR 667

TASTING NOTES

Our Clone Series was created to highlight the 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 slightly over time. Each grape variety is actually made up of many subtypes, called clones. These clones can result in different flavors, intensity and color. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Clone 667 is one of the Dijon clones, so named because of the return address on the shipping container that held the original imported cuttings from Burgundy. It is characterized by small berries, which result in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone bottling is an elegant and refined wine that displays dark color, elegant bouquet, silky texture, and ripe, lavish fruit.

VINEYARD

Viento, which means wind in Spanish, is a vineyard that represents Pinot heaven. Its morning fog, 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 667. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of 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 were handpicked and destemmed into small open top fermenters. During fermentation the cap was punched down three times a day at the height of fermentation to gently increase extraction of color and phenolic compounds. After fermentation was finished, the must was drained and pressed to stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak cooperage for secondary fermentation and aging. After 18 months in barrel, the wine was bottled without fining or filtration to preserve the delicate aromatics and rich mouthfeel.

WINERY & TASTING ROOM

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