



**VARIETY:**  
100% Pinot Noir

**VINEYARD:**  
Riverview

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Sep 3- Sep 27, 2019

**ALCOHOL:** 15.0%

**PH:** 3.72

**TA:** 4.9 g/L

**AGING:**  
100% French oak  
60% new, 18 months

**BOTTLING DATE:** Apr 23, 2021

**CASES PRODUCED:** 104



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

## 2019 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, are genetically unstable and can mutate over time. Each grape variety is 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 Riverview Vineyard as well as the exquisite Dijon clone 115. This vintage has lifted aromas of cherry, raspberry and currant with subtle leather and earth notes. Beautifully balanced, this medium-bodied wine has a subtle oak influence and silky long finish.

### VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to the Pinnacles National Park on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight. Morning fog and afternoon winds from the Monterey Bay’s marine influence create a true Region I climate, allowing the fruit to ripen slowly and evenly. Riverview Vineyard is a premier vineyard site with ideal attributes for ultra-premium Pinot Noir.

### VINTAGE

The 2019 growing season in Monterey County typified the long-term average; predictable precipitation followed by consistent growing conditions, moderated by heat spikes. The year also marked an end to the drought that California had been experiencing since 2013. Our vineyards received 20 inches of rainfall throughout the season, well into bud break and into bloom time impacting fruit set with decreased yields. Harvest began in early September and weather during harvest was dry producing moderate, favorable temperatures. Overall temperate during ripening combined with restrained yields produced fruit of incredible depth.

### 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.

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