



**VARIETY:**  
100% Pinot Noir

**VINEYARDS:**  
75% Riverview  
25% Viento

**APPELLATION:**  
Monterey

**ALCOHOL:** 14.5%

**PH:** 3.65

**TA:** 5.3 g/L

**AGING:**  
100% French oak  
22% new, 18 months

**BOTTLING DATE:** July 28, 2020

**CASES PRODUCED:** 1,202



SCHEID  
VINEYARDS

## 2019 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 2019 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 Monterey County, locales that are comparable to Burgundy and present ideal growing conditions for 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. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

### 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 18 months.

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#### WINERY & TASTING ROOM

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