

**VARIETY:**

Pinot Noir

**VINEYARD:**

Viento

**APPELLATION:**

Monterey

**HARVEST DATE:**

Sept 30, 2019

**ALCOHOL:** 13.9%**PH:** 3.59**TA:** 6.5 g/L**AGING:**

100% French oak, 20 months

**BOTTLING DATE:** May 19, 2021**CASES PRODUCED:** 120**S C H E I D**  
V I N E Y A R D S

## 2019 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 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 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 20 months in barrel, the wine was bottled without fining or filtration to preserve the delicate aromatics and rich mouthfeel.

**WINERY & TASTING ROOM**1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316[scheidvineyards.com](http://scheidvineyards.com)**CARMEL TASTING ROOM**San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)