



VARIETY:
100% Pinot Noir

VINEYARD:
100% Riverview

APPELLATION:
Monterey

HARVEST DATE:
Nov 4, 2019

ALCOHOL: 14.4%

PH: 3.8

TA: 6.1 g/L

AGING:
100% French oak
57% new, 16 months

BOTTLING DATE: Apr 4, 2021

CASES PRODUCED: 111



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

2019 RESERVE PINOT NOIR 777

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 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 777 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.

Our Clone Series 777 Pinot Noir is an intense wine that is also elegant and refined. Clone 777 is characterized by small berries, which results in a more intense color than many Pinot Noirs, and a good tannin structure suitable for aging. The 2019 vintage is dense and complex, with aromas of cherry and raspberry, and notes of violets and mocha. Medium-bodied with a bright acidity, the rich red fruit shines as it leads into a lingering kiss-of-oak 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, with moderate, favorable temperatures. Overall, temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

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 the 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 the barrel, the wine was bottled then laid down for two years before release.

WINERY & TASTING ROOM
1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM
San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)