



**VARIETY:**  
Pinot Noir

**VINEYARDS:**  
81% Viento  
19% Riverview

**APPELLATION:**  
Monterey

**ALCOHOL:** 13.8%

**PH:** 3.67

**TA:** 5.9 g/L

**AGING:**  
French oak  
20% new, 10 months

**BOTTLING DATE:** Sept 1, 2021

**CASES PRODUCED:** 1,344



SCHEID  
VINEYARDS

## 2020 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 vivid raspberry and blackberry. Back notes of pomegranate, spice and delicate hints of rose are framed by a quiet but persistent acidity which supports the fully integrated fruit. Our 2020 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 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

### 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 10 months.

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