



VARIETY:
Pinot Noir

VINEYARDS:
65% Viento
18% Riverview
17% Isabelle's

APPELLATION:
Monterey

HARVEST DATE:
Sep 20 - Nov 6, 2021

ALCOHOL: 14.2%

PH: 3.75

TA: 4.6 g/L

AGING:
100% French oak, 14 months

BOTTLING DATE: Jan 24, 2023

CASES PRODUCED: 239



SCHEID
VINEYARDS

2021 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 aromas of ripe cherry and fresh raspberry with hints of violet. The soft, structured tannins and bright red fruit harmonize with sweet French oak, making this a joyful wine in the glass. Our 2021 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 on our estate vineyards 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 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines

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 three 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 14 months.

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)