

**VARIETY:**

Pinot Noir

**VINEYARD:**

Hacienda

**APPELLATION:**

Monterey

**ALCOHOL:** 12.0%**PH:** 3.04**TA:** 7.5 g/L**AGING:**

100% stainless steel, 3 months

**BOTTLING DATE:** Jan 17, 2022**CASES PRODUCED:** 450**SCHEID**  
VINEYARDS

## 2021 ESTATE PINOT NOIR ROSÉ

**TASTING NOTES**

Rosé is often described as a “summer wine” and it is that but so much more. Our Estate Rosé is made for every month of the year and for any night of the month. Crafted from Pinot Noir grapes, its power is in its subtlety. A copper-salmon hue fills the glass and immediately suggests you’re in for something mouthwatering. Bright fruit aromas are met with delicate flavors of strawberry, cranberry and soft lemon-lime. A soft yet vibrant texture and a crisp but lingering finish make this a perfect match for a variety of foods.

**VINEYARD**

The grapes for our Pinot Noir Rosé were sourced from Hacienda Vineyard, our home vineyard situated in a cool climate region near the small town of Greenfield. The Monterey appellation has all the components of a prime Pinot Noir locale and the cooling winds that sweep through the vineyards each day allow extra “hang time” and a longer-than-average growing season. These factors translate to more intense flavor development, enhanced depth and richness of fruit, and excellent varietal character.

**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 our Rosé were destemmed, lightly crushed, and allowed to macerate on their red skins for 12 hours before being gently pressed. Maceration is the process of soaking the color and phenols out of the grape solids and allows for a greater extraction of color and flavor. The insides of all grapes (both red and white) are white and produce clear juice – the color in red wine comes from contact with the dark skins. The longer the grape skins are left hanging out in the wine, the darker the color of the finished Rosé. Fermentation was conducted with select yeast at a cool temperature in stainless steel to retain the bright fruit esters and floral aromas.

**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)