



VARIETY:
Pinot Noir

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 20, 2021

ALCOHOL: 14.3%

PH: 3.83

TA: 5.7 g/L

AGING:
100% French oak
33% new, 17 months

BOTTLING DATE: Apr 19, 2023

CASES PRODUCED: 129



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

2021 RESERVE PINOT NOIR CALERA

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, intensities, and colors. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. The Calera clone is characterized by small berries and generally low yields per acre, which results in a more intense color than many Pinot Noirs and good tannin structure suitable for aging.

This single clone, single vineyard bottling of the Calera clone is an elegant and refined wine with classic Pinot Noir aromas of cherry, raspberry and currant with notes of vanilla and subtle oak. This vintage has an elegant bouquet, plush texture, and persistent rich, red fruit finish.

VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to 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 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 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 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 for 17 months.

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