



**VARIETY:**  
100% Pinot Noir

**VINEYARD:**  
100% Viento

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Nov 6, 2021

**ALCOHOL:** 14.4%

**PH:** 3.79

**TA:** 5.6 g/L

**AGING:**  
100% French oak  
13% new, 16 months

**BOTTLING DATE:** Apr 18, 2023

**CASES PRODUCED:** 189



## 2021 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.

The 777 clone of Pinot Noir is characterized by small berries, which result in a more intense style of Pinot Noir and good tannin structure suitable for aging. Our 2021 vintage is deep, elegant and complex, with aromas of ripe cherry, cranberry and raspberry. The palate is a flavor party of juicy red and dark berry fruits with a savory complexity framed by silky tannins, culminating in a lingering finish.

### VINEYARD

Viento, which means wind in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. And we’ve been blown away (pun intended) by the block that is planted to Clone 777. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of 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. After 18 months in barrel, the wine was bottled without fining or filtration to preserve the delicate aromatics and rich mouthfeel.

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