

**VARIETY:**

100% Pinot Noir

VINEYARD:

100% Riverview

APPELLATION:

Monterey

HARVEST DATE:

October 13th, 2021

ALCOHOL: 15.9%

PH: 3.77

TA: 5.5 g/L

AGING:

100% French oak
18 months

BOTTLING DATE: June 14, 2023

CASES PRODUCED: 104



2021 RESERVE PINOT NOIR MARTINI

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. The Martini Clone originated from a vineyard planted by Louis M. Martini in Napa Valley in the 1930s, and it is known for its thicker skin and late ripening.

This inaugural vintage is characterized by small berries, resulting in a more intense style of Pinot Noir with good tannin structure, suitable for aging. Our 2021 Martini is deep, elegant and complex, with aromas of black cherry and plums and notes of mocha and baking spices. The palate is medium bodied with ripe red fruit, culminating in a lingering sweet oak finish.

VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to the 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 the 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.

WINERY & TASTING ROOM

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