

**VARIETY:**

100% Pinot Noir

VINEYARD:

100% Doctor's Vineyard

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

Sep 21- Oct 12, 2021

ALCOHOL: 14.4%**PH:** 3.64**TA:** 6.6**AGING:**100% French oak
24% new, 14 months**BOTTLING DATE:** April 20, 2023**CASES PRODUCED:** 179**SCHEID**
VINEYARDS

2021 RESERVE PINOT NOIR SLH

TASTING NOTES

More than any other varietal, Pinot Noir is an expression of *terroir*. Terroir is a word bandied about in the wine world, meaning the unique characteristics of a particular locale—essentially, the taste of place. No other varietal reflects its sense of place more than the temperamental Pinot Noir grape. At Scheid Vineyards, we craft up to seven different bottled Pinots per vintage, and our Pinot portfolio wouldn't be complete without an SLH offering.

Our 2021 Reserve Pinot Noir from the Santa Lucia Highlands delivers massive quantities of cherry, raspberry, and plum, with a long vanilla-spiced finish. Pinots from SLH lean toward a darker and denser style than their Burgundian cousins, with a bit more tannin, darker fruit, and great leather and smoke on the nose. Smooth and velvety, this wine captures the inimitable personality of this great vineyard site.

VINEYARD

Marine-influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands Pinot. Doctor's Vineyard is planted on the southeast-facing terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for the Burgundian Pinot Noir grape. The loose, nutrient-depleted foundation makes the vines struggle, which directs energy into the grapes to produce wonderfully complex fruit flavors with vibrant acidity.

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

We picked our delicate Pinot Noir grapes by hand at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, but not crushed, into small open-top fermenters. During fermentation, the cap was gently punched down two to three times per day. After fermentation was finished, the must was drained and pressed into stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak barrels for secondary fermentation, where it remained for 14 months of aging.

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