



VARIETY:
100% Pinot Noir

VINEYARDS:
61% Riverview
20% Viento
19% Isabelle's

APPELLATION:
Monterey

HARVEST DATES:
Sep 21 – Nov 6, 2021

ALCOHOL: 14.4%

PH: 3.81

TA: 5.9 g/L

AGING:
100% French oak
50% new, 18 months

BOTTLING DATE: Apr 19, 2023

CASES PRODUCED: 130



2021 RESERVE PINOT NOIR

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. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape.

Our 2021 Reserve Pinot Noir is comprised of the top five barrels of the vintage. A blend of Pinot Noir clones 115, 667, 777, Martini, Calera, and Pommard, it is an elegant wine with aromas of ripe black cherry, wild raspberry, and red currant accented by notes of violets and mocha. On the palate, vibrant red and black fruit meld seamlessly with well-integrated oak. Fine-grained tannins provide structure, guiding the wine into a silky, lush finish that lingers with grace and balance.

VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2021 Reserve Pinot Noir was sourced from three of our estate vineyards, all located in the coolest part of the growing region. The morning fog, cool winds and longer-than-average growing season translate into intense red and black fruit flavors, refined structure, and intense 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

We handpicked our delicate Pinot Noir grapes at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, but not crushed, and put into small open-top fermentation bins. During the height of fermentation, the cap was punched down three times a day to gently increase the extraction of color and phenolic compounds. Once dry, the must was drained and pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. Aged for 18 months in small French oak barrels, the wine was bottled and allowed further rest to integrate fully before release.

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