



VARIETY:
100% Pinot Noir

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 23, 2022

ALCOHOL: 14.3%

PH: 3.55

TA: 6.3 g/L

AGING:
100% French oak
33% new, 18 months

BOTTLING DATE: Apr 17, 2024

CASES PRODUCED: 78



2022 RESERVE PINOT NOIR CLONE 667

TASTING NOTES

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone exhibits. 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, intensity, color, etc. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Clone 667 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. It is characterized by small berries, which result in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging.

The 2022 vintage of Clone 667 is both elegant and expressive, showcasing a deep, dark hue and silky texture. Aromas of black cherry, raspberry, and currant are complemented by subtle layers of vanilla and toasty oak. Medium-bodied with supple tannins and balanced acidity, the finish is smooth and lingering with a delicate touch of sweet oak.

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 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This accelerated the harvest pace, with picking beginning about two weeks earlier than average, and slowed down certain varieties as the vines shut down during the extreme heat to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

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 increase the extraction of color and phenolic compounds gently. Once dry, the must was drained and pressed into 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 then laid down for an additional rest prior to release.

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