



VARIETY:
Pinot Noir, Pommard clone

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATES:
Sep 16-21, 2022

ALCOHOL: 14.4%

PH: 3.83

TA: 5.8 g/L

AGING:
100% French oak
10% new, 14 months

BOTTLING DATE: Apr 18, 2024

CASES PRODUCED: 80



S C H E I D
V I N E Y A R D S

2022 RESERVE PINOT NOIR POM

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. Pommard is one of the Dijon clones and is known for its earthy, fruit-forward characteristics, as well as its structure and density.

A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of cherry, currant, plum, and raspberry with notes of vanilla and toasty oak. It is a classic Pinot Noir, medium-bodied with soft tannins, balanced acidity, and a long lush finish.

VINEYARD

The Pommard clone is one of the oldest Pinot Noir clones planted in the U.S., where it was originally sourced from Chateau de Pommard in the early 1950's. The fruit for our 2022 Pinot Noir Clone POM was sourced from our Riverview Vineyard. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this premier vineyard site is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

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

The grapes were handpicked in the early morning hours at the peak of ripeness and destemmed into small fermentation bins. The juice was fermented in small lots in open-top fermenters and punched down daily at the height of fermentation to gently increase extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. Aged in French oak barrels for 14 months, the wine was bottled then laid down for additional rest before release.

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