

**VARIETY:**

100% Pinot Noir

VINEYARD:

Doctor's Vineyard

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

Sep 09, 2022

ALCOHOL: 15.2%**PH:** 3.78**TA:** 5.9**AGING:**100% French oak
62% new, 14 months**BOTTLING DATE:**

Apr 19, 2024

CASES PRODUCED: 226

2022 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 2022 Reserve Pinot Noir from the Santa Lucia Highlands delivers massive quantities of black cherry, raspberry, and blueberry, with a delicate hint of rose petal and oak spice. Pinots from SLH lean toward a darker and denser style than their Burgundian cousins, with a bit more tannin and darker fruit. 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 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 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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