



VARIETAL
100% Pinot Noir

VINEYARDS
38% Hacienda, 22% Viento,
21% Riverview, 14% Mesa
del Rio, 5% Central

HARVEST DATES
September 13 – October 9

HARVEST BRIX
Average of 23.3°

APPELLATION
Monterey

ALCOHOL
13.8%

PH
3.59

AGING
10 months in small oak
barrels (76% French, 18%
European and 6% American)

CASES PRODUCED
1,822

BOTTLING DATE
August 13, 2014

SUGGESTED RETAIL
\$36.00 / bottle

TASTING NOTES

2013 PINOT NOIR

More than any other varietal, Pinot Noir expresses the nuances of site, growing conditions and clonal selection. At Scheid, we grow 17 different Pinot Noir clones on six different vineyards, all located within the cool climate area of Soledad and Greenfield. 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, therefore, is made up of many subtypes, called clones. These clones can result in different flavors, intensity, color, etc. Crafting multiple small lots of Pinot Noir wine each vintage allows us to choose the most distinctive barrels and showcase them in our Estate Grown Pinot Noir. Our 2013 vintage is a blend of fruit from five of our vineyards and Winemaker Dave Nagengast has crafted an enticing wine of elegance and finesse. It is wonderfully supple, with a lush mouthfeel and loads of bright red fruit aromas and vivid flavors of black cherry and raspberry with spice and vanilla notes.

VINEYARDS

Pinot Noir is thought to be the oldest cultivated variety of the genus *Vitis*, with records showing it was grown by the Romans in the 1st century AD in the Burgundy region of France. At Scheid, we grow Pinot Noir exclusively within the cool climate areas of Soledad and Greenfield, locales that are comparable to Burgundy and present ideal growing conditions for Pinot Noir. The 2013 growing season was about as perfect as a winemaker could wish – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, it exceeded our expectations in every way. In fact, Wine Spectator ranked the 2013 vintage for Monterey a 91-94, the highest ranking in the state.

WINEMAKING

The grapes were picked by hand at optimum ripeness. Upon arrival at the winery, they were destemmed, but not crushed, into small fermentation bins and allowed to cold soak at 50°F for 2 – 3 days. Cold soaks are used to help stabilize color and enhance flavor. The juice was then fermented in small lots in open top fermenters and punched down 3 times a day at the height of fermentation, then held on the skins for 2 weeks before pressing. The juice was racked clean to small oak barrels for secondary fermentation and storage.

WWW.SCHEIDVINEYARDS.COM

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