



VARIETAL
100% Pinot Noir, Clone 667

VINEYARD
Viento Vineyard

HARVEST DATE
September 23, 2011

HARVEST BRIX
22.7°

APPELLATION
Monterey

ALCOHOL
13.8%

PH
3.53

AGING
19 months in 100% French oak
barrels (75% new)

CASES PRODUCED
84

BOTTLING DATE
June 6, 2013

SUGGESTED RETAIL
\$65.00 / bottle

TASTING NOTES

2011 PINOT NOIR ~ CLONE 667 RESERVE

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone presents. 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 17 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 results in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. A dramatic and elegant wine, our Scheid Vineyards Clone 667 is silky in texture and complex in flavor, with black cherry and raspberry fusing perfectly with an exotic undertone of licorice and black spice.

VINEYARD

Viento, which means *wind* in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. And we’ve been blown away by the block that is planted to Clone 667. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of Pinot Noir. The 2011 growing season was cooler than normal, resulting in overall yields that were down about 20% – 30% from average. The lower yields mean we were only able to produce 4 barrels of our Clone 667, but it is a stellar 84 cases with an optimal acid level and deep, delicious, concentrated flavors.

WINEMAKING

The grapes were handpicked and destemmed into small fermentation bins and allowed to cold soak 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 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 for 19 months in 100% French oak barrels, the wine was bottled without fining or filtration, to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for an additional 21 months prior to release.

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM
SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316