



VARIETAL
Pinot Noir, Pommard Clone

VINEYARD
Mesa del Rio Vineyard

HARVEST DATE
October 18, 2011

HARVEST BRIX
23.0°

APPELLATION
Monterey

ALCOHOL
14.3%

PH
3.66

AGING
18 months in 100% French oak barrels, 50% new

CASES PRODUCED
81

BOTTLING DATE
June 6, 2013

SUGGESTED RETAIL
\$65.00 / bottle

TASTING NOTES

2011 PINOT NOIR ~ CLONE POM RESERVE

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 17 different clones of Pinot Noir. Pommard is one of the Dijon clones and is known for earthy, fruit forward characteristics, as well as structure and density. A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of black cherry, raspberry, cola and vanilla mingled with a hint of clove. It is a classic Pinot Noir, with soft tannins and round, rich, red fruit on the palate.

VINEYARD

Mesa del Rio is a cool region vineyard in the Greenfield area known for producing wines of intense varietal character and well-balanced acidity. 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 four barrels of our Clone POM, but it is a stellar 81 cases with an optimal acid level and deep, delicious, concentrated flavors. 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.

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 18 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 23 months prior to release.

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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