



TASTING NOTES

2012 PINOT NOIR RESERVE

Terroir is a French word meaning that certain something that exists because of the unique combination of climate, soil, aspect, rainfall, grape variety, clone and other critical factors that exist in a very specific locale. It is, in essence, the taste of place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. It's a fascinating wine that, as Miles in the movie *Sideways* rhapsodized, has flavors that are "the most haunting and brilliant and thrilling and subtle and ancient on the planet." The 2012 Reserve is a blend of our best barrels of the 2012 vintage. Comprised of Pinot Noir clones Pommard, 667 and 777, it is an elegant wine with enticing aromas of ripe strawberry, cherry, rose petal and truffle, effortlessly balancing richness and finesse.

VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2012 Reserve was sourced entirely from our Viento and Riverview Vineyards. Both of these estate vineyards are located in the Greenfield area. The morning fogs, cool winds and longer-than-average growing season translate into intense black fruit flavors, full structure and excellent varietal character.

VINTAGE

The 2012 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months perfect for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING

We picked our delicate Pinot Noir grapes by hand at optimum ripeness in the cool, very early morning hours. Upon arrival at the winery, the grapes were destemmed, but not crushed, into small fermentation bins and allowed to cold soak for three 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 three times a day at the height of fermentation, then held on the skins for two weeks before pressing. 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 aging. Aged for 20 months in 100% French cooperage, the wine was bottled then laid down for an additional 18 months prior to release. Our goal in selecting the very best barrels was to attain an ideal balance of tannin, acidity and intense black fruit flavor that truly captures the beauty and purity of Pinot Noir.

WWW.SCHEIDVINEYARDS.COM

VARIETY

100% Pinot Noir

CLONES

40% Pommard, 40% 667, 20% 777

VINEYARDS

60% Viento, 40% Riverview

APPELLATION

Monterey

HARVEST DATES

September 12- 26, 2012

HARVEST BRIX

23.1°

ALCOHOL

13.1%

PH

3.71 g/L

AGING

20 months in 100% French oak, 80% new

BOTTLING DATE

September 4, 2014

CASES

110

PRICE

\$50

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