



SCHEID

VINEYARDS



TASTING NOTES

2013 PINOT NOIR | *Santa Lucia Highlands*

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 the place. And 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. Pinots from Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. They tend to have a little bit of tannin, a lot of dark fruit, and great depth of body and color. Our 2013 SLH is an elegant wine crafted from exceptional fruit. A complex blend of Pinot Noir clones 777, Pommard and Calera, it epitomizes the voluptuous side of Pinot Noir. A seductive nose of ripe raspberry and black cherry unfold into dark fruit flavors, warm baking spices, and a long, luxurious finish.

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 vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

VINTAGE

The 2011 growing season was cooler than normal, resulting in overall yields that were down about 20% - 30% from average. The lower yields meant we produced fewer cases of stellar wine with optimal acid levels, silky tannins and deep, delicious, concentrated flavors.

WINEMAKING

We picked our delicate Pinot Noir grapes by hand at optimum ripeness in the cool, 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 18 months in 71% new oak barrels comprised entirely of small French cooperage, the wine was bottled unfiltered to preserve the lifted fruit aromas and silky tannin structure.

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VARIETY

100% Pinot Noir

CLONES

38% Pommard, 25% 777, 25% 667,
12% Calera

VINEYARD

Doctor's Vineyard

APELLATION

Santa Lucia Highlands

HARVEST DATES

September 23 - October 14, 2011

HARVEST BRIX

24.9°

ALCOHOL

14.5 %

PH

3.51

AGING

18 months in 100% French oak
barrels, 71% new

BOTTLING DATE

June 16, 2013

CASES

198

PRICE

\$75

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