



# SCHEID

VINEYARDS



## TASTING NOTES

### 2013 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 2013 Reserve is a blend of our best barrels of the 2013 vintage. Comprised of Pinot Noir clones 667, 777, 115, Pommard and 828, it exhibits rich aromas of cherries and raspberries with notes of cedar and vanilla. It is an elegant wine with a lush, silky texture and rich, long finish.

## VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2013 Reserve was sourced primarily from our Viento and Mesa del Rio 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 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.

## 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 French and Hungarian 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.

## VARIETY

100% Pinot Noir

## VINEYARDS

68% Viento, 29% Mesa del Rio, 2% Riverview, 1% Scheid

## APPELLATION

Monterey

## HARVEST DATES

September 5- October 9, 2013

## HARVEST BRIX

24.2°

## ALCOHOL

15.0%

## PH

3.57

## TA

5.9 g/L

## AGING

20 months in 88% French, 12% Hungarian oak

## BOTTLING DATE

October 12, 2015

## CASES

144

## PRICE

\$50

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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