



# SCHEID

VINEYARDS



## TASTING NOTES

### 2014 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 2014 Reserve is a blend of our best barrels of the 2014 vintage. Comprised of Pinot Noir clones 667,777, 115, Pommard and 828, it is an elegant wine with a lush, silky texture. Aromas of cherries, raspberries, hints of rose, and subtle oak integrate in a rich, long finish.

## 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 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, 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 18 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.

## VARIETY

100% Pinot Noir

## VINEYARDS

70% Viento, 30% Riverview Vineyard

## APELLATION

Monterey

## HARVEST DATES

August 25- September 6, 2014

## HARVEST BRIX

23.6°

## ALCOHOL

15.0%

## PH

3.61

## TA

5.9 g/L

## AGING

18 months in 100% French oak, 10% new

## BOTTLING DATE

August 11, 2016

## CASES

138

## PRICE

\$50

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