



**VARIETY**  
100% Pinot Noir

**VINEYARD**  
Mesa del Rio

**APPELLATION**  
Monterey

**HARVEST DATE**  
October 3, 2015

**HARVEST BRIX**  
22°

**ALCOHOL**  
12.9%

**PH**  
3.6

**TA**  
4.7 g/L

**BOTTLING DATE**  
May 23, 2016

**CASES**  
227

**PRICE**  
\$19

## TASTING NOTES

### 2015 PINOT NOIR ROSÉ

We've said it before but we'll say it again: it may be pink, but this ain't no wimpy Rosé! Au contraire, our Pinot Noir Rosé is a (use air quotes here) serious Rosé – dry, refreshing and so entirely food friendly that it's an unbeatable go-to wine for those hard-to-pair meals. Our 2015 version is a medium-bodied wine that spills forth with lively aromas of fresh strawberries and raspberries, with lovely floral notes. Bright fruit flavors framed by a crisp, balanced acidity unfold into a smooth, elegant finish. Enjoy its fresh fruit pleasures with lightly cooked salmon or tuna, fish tacos, salads, an array of cheeses, or all on its own. As Charles Dickens gracefully wrote, "Fan the sinking flame of hilarity with the wing of friendship; and pass the rosy wine." Or as we at Scheid Vineyards say a tad less elegantly, "Get your pink on."

## VINEYARD

The Pinot Noir grapes for our 2015 Rosé were sourced exclusively from our estate Mesa del Rio Vineyard. Mesa del Rio has all of the components of a prime Pinot Noir locale: morning fog, cool winds and a longer-than-average growing season that translates into intense fruit flavors and excellent varietal character.

## VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality is high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with elevated color density and vivid, intense flavors.

## WINEMAKING

The grapes for our Rosé were destemmed, lightly crushed, and allowed to macerate with their red skins for 12 hours before being gently pressed. Maceration is the process of soaking the color and phenols out of the grape solids and allows for a greater extraction of color and flavor. The insides of all grapes (both red and white) are white and produce clear juice – the color in red wine comes from contact with the dark skins. The longer the grape skins are left hanging out in the wine, the darker the color of the finished Rosé. Fermentation was conducted with select yeast at cool temperatures in stainless steel to retain the bright fruit esters and floral aromas. After fermentation, our Pinot Noir Rosé was aged in stainless steel for 8 months.

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

**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