



TASTING NOTES

2016 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 2016 version is bursting with bright fruit flavors of ripe strawberries and cranberries, with a bouquet of aromatic florals. Framed by balanced acidity, it is a medium-bodied wine that unfolds into a refreshing 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 2016 Rosé were sourced exclusively from our estate Mesa del Rio Vineyard. Mesa del Rio has all 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 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

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.

VARIETY

100% Pinot Noir

VINEYARD

Mesa del Rio Vineyard

APPELLATION

Monterey

HARVEST DATE

October 21, 2016

HARVEST BRIX

21.6°

ALCOHOL

13.5%

PH

3.40

TA

6.5 g/L

AGING

Stainless Steel

BOTTLING DATE

March 10, 2017

CASES

140

PRICE

\$19

WWW.SCHEIDVINEYARDS.COM

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