



SCHEID

VINEYARDS



TASTING NOTES

2017 PINOT NOIR ROSÉ

Our award-winning Pinot Noir Rosé is back, as delightful, crisp and food friendly as ever. It's been great to see the rising popularity of Rosé because we have always been fans. We like to call ours 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 2017 version is bursting with bright fruit flavors of ripe red berries and cranberries, with a bouquet of aromatic florals. Framed by balanced acidity, it is a medium-bodied wine that leads to a crisp, lingering finish. Enjoy with lightly cooked salmon or tuna, fish tacos, salads, an array of cheeses or as the perfect afternoon refresher. Not just for summer sipping, the delights of Rosé are meant to be enjoyed year-round. So grab some while you can and get your pink on.

VINEYARDS

The Pinot Noir grapes for our Pinot Noir Rosé were sourced from our estate vineyards – Mesa del Rio, Riverview, San Lucas and Viento – situated in the cool climate region of California's renowned Monterey County. Monterey has all the components of a prime Pinot Noir locale: cooling winds that sweep through the vineyards each day, allowing extra “hang time,” and a longer-than-average growing season. These factors translate to more intense flavor development, enhanced depth and richness of fruit and excellent varietal character.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led to mild spring weather that brought good bloom. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat in early September caused Brix levels to jump, speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality.

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.

VARIETIES

95% Pinot Noir, 5% Syrah

VINEYARDS

74% Mesa del Rio, 11% Riverview,
10% San Lucas, 5% Viento

APPELLATION

Monterey

HARVEST DATE

September 9-27, 2017

HARVEST BRIX

21.2° - 23.5°

ALCOHOL

13.5%

PH

3.41

TA

6.0 g/L

AGING

Stainless Steel

BOTTLING DATE

December 27, 2017

CASES

1226

PRICE

\$22

WWW.SCHEIDVINEYARDS.COM

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