



# SCHEID

VINEYARDS



#### VARIETY

100% Pinot Noir

#### VINEYARD

Doctor's Vineyard

#### APPELLATION

Santa Lucia Highlands

#### HARVEST DATE

September 12, 2014

#### HARVEST BRIX

23.3°

#### ALCOHOL

15.0%

#### PH

3.44

#### TA

6.2 g/L

#### AGING

18 months in 100% French oak,  
30% new

#### BOTTLING DATE

August 10, 2016

#### BOTTLES

288

#### PRICE

\$75

#### TASTING NOTES

2014 PINOT NOIR | *Santa Lucia Highlands* | *Etched Magnum*

More than any other varietal, Pinot Noir is an expression of terroir. *Terroir* is a word bandied about in the wine world meaning the unique characteristics of a particular locale – essentially the taste of the place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. At Scheid Vineyards, we craft up to seven different bottled Pinots per vintage and our Pinot portfolio wouldn't be complete without an SLH offering. Pinots from the Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. They tend to have a little bit of tannin, a lot of dark fruit, and great depth of body and color. Our 2014 SLH bottling is a complex blend of Pinot Noir clones 777 and Calera. Intoxicating aromas of dark cherry and brown sugar mingle with dark fruit flavors, toasty oak and hints of truffles. Epitomizing the voluptuous side of Pinot Noir, the rich and silky texture lead into a long, layered finish. Each vintage, we design and etch one-of-a-kind artwork for this collectable release. Most importantly, magnums are oh-so-great for sharing and entertaining—we suggest you enjoy with family and friends!

#### VINEYARD

Marine influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands Pinot. Doctor's Vineyard is planted on the southeast facing terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for the Burgundian Pinot Noir grape. The loose, nutrient-depleted foundation makes vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

#### 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. Upon arrival at the winery, the grapes were destemmed, but not crushed, into small fermentation bins and allowed to cold soak for 2 – 3 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 3 times a day at the height of fermentation, then held on the skins for 2 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 30% new French oak cooperage, the wine was bottled unfiltered to preserve fruit aromas and tannin structure.

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

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