



TASTING NOTES

2014 PINOT NOIR

More than any other varietal, Pinot Noir expresses the nuances of site, growing conditions and clonal selection. At Scheid, we grow 17 different Pinot Noir clones on six different vineyards, all located within the cool climate area of Soledad and Greenfield. What do we mean by clone? Grapevines in general, and Pinot Noir vines in particular, are genetically unstable and can mutate slightly over time. Each grape variety, therefore, is made up of many subtypes, called clones. These clones can result in different flavors, intensity, color, etc. Crafting multiple small lots of Pinot Noir wine each vintage allows us to choose the most distinctive barrels and showcase them in our Estate Grown Pinot Noir. Our 2014 vintage is a blend of fruit from four of our estate vineyards. Loads of bright red fruit aromas, vibrant fresh raspberry and juicy cherry flavors lead the way. Accents of delicate rose petal, warm vanilla, soft oak spice, and graceful tannins wrap up in a long, supple finish.

VINEYARDS

Pinot Noir is thought to be the oldest cultivated variety of the genus *Vitis*, with records showing it was grown by the Romans in the 1st century AD in the Burgundy region of France. At Scheid, we grow Pinot Noir exclusively within the cool climate areas of Soledad and Greenfield, locales that are comparable to Burgundy and present ideal growing conditions for Pinot Noir.

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 and was an ideal year for Pinot Noir.

WINEMAKING

The grapes were handpicked at optimum ripeness then destemmed into small fermentation bins and allowed to cold soak at 50°F for two days. Cold soaks are used to help stabilize color and enhance flavor. The juice was then whole berry fermented to enhance varietal character, with select yeast geared towards the Pinot Noir grape, punched down three times a day at the height of fermentation, and left on the skins for two weeks before pressing. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging in primarily small French oak barrels.

VARIETY

100% Pinot Noir

CLONES

48% Viento, 22% Riverview, 16% San Hacienda, 14% Mesa del Rio

VINEYARDS

60% Viento, 40% Riverview

APPELLATION

Monterey

HARVEST DATES

August 8 - October 10, 2014

HARVEST BRIX

Average of 24°

ALCOHOL

14.2%

PH

3.66

TA

5.4 g/L

AGING

10 months in 94% French, 4% European, 2% American; 15% new oak barrels

BOTTLING DATE

July 8, 2015

CASES

1311

PRICE

\$36

WWW.SCHEIDVINEYARDS.COM

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