



## TASTING NOTES

### 2015 PINOT NOIR

More than any other varietal, Pinot Noir expresses the nuances of site, growing conditions and clonal selection. At Scheid, we grow more than 20 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 2015 vintage is a blend of fruit from two of our estate vineyards. Vivid raspberry and blackberry lead with accents of delicate rose petal, a touch of vanilla and subtle spice. A lush and silky mouthfeel leads into a long, elegant 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 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 was 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 vivid, intense flavors.

## WINEMAKING

The handpicked grapes were destemmed into small fermentation bins and allowed to cold soak at 50 F for 2-3 days. 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 about 2 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 aged for 9 months in neutral French oak prior to bottling.

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

## VARIETY

100% Pinot Noir

## VINEYARDS

71% Viento, 29% Riverview

## APPELLATION

Monterey

## HARVEST DATES

August 25- October 15, 2015

## HARVEST BRIX

Average of 24.1°

## ALCOHOL

14.1%

## PH

3.81

## TA

5.4 g/L

## AGING

100% French oak

## BOTTLING DATE

June 17, 2016

## CASES

106

## PRICE

\$36

CARMEL TASTING ROOM  
SAN CARLOS & 7th  
CARMEL, CA 93923  
831.626.WINE (9463)

GREENFIELD TASTING ROOM  
1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
831.386.0316