



SCHEID

VINEYARDS



TASTING NOTES

2016 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 2016 vintage has vivid raspberry and blackberry fruit, balanced with subtle spice and delicate rose notes. 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 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 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 10 months in neutral French oak prior to bottling.

WWW.SCHEIDVINEYARDS.COM

VARIETY

100% Pinot Noir

VINEYARDS

82% Riverview, 18% Viento

APPELLATION

Monterey

HARVEST DATES

August 25- September 24,
2016

HARVEST BRIX

Average of 24.1°

ALCOHOL

14.1%

PH

3.53

TA

6.2 g/L

AGING

100% French oak

BOTTLING DATE

August 4, 2017

CASES

425

PRICE

\$36

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

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
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