



SCHEID

VINEYARDS



TASTING NOTES

2014 PINOT NOIR - CLONE POM RESERVE

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone exhibits. 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 is actually made up of many subtypes, called clones. These clones can result in different flavors, intensity, color, etc. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Pommard is one of the Dijon clones and is known for earthy, fruit forward characteristics, as well as structure and density. A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of black cherries, plums, cedar and vanilla mingled with a hint of clove. It is a classic Pinot Noir, with soft tannins and round, rich, red fruit on the palate.

VINEYARDS

The Pommard clone is one of the oldest Pinot Noir clones planted in the U.S., where it was originally sourced from Chateau de Pommard in the early 1950's. The fruit for our 2014 POM Clone Pinot Noir was sourced primarily from our estate Riverview Vineyard. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this 215-acre vineyard is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir and Chardonnay. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

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

The grapes were handpicked and destemmed 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 to gently increase extraction of color and phenolic compounds. 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 storage. Aged for 22 months in 100% French oak barrels, the wine was bottled without fining or filtration, to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for an additional 20 months prior to release.

VARIETY

100% Pinot Noir

VINEYARDS

95% Riverview, 3% Viento,
2% Mesa del Rio

APPELLATION

Monterey

HARVEST DATE

September 6, 2014

HARVEST BRIX

24.5°

ALCOHOL

14.9%

PH

3.56

TA

5.8 g/L

AGING

18 months in 100% French oak,
50% new

BOTTLING DATE

August 10, 2016

CASES

55

PRICE

\$72

WWW.SCHEIDVINEYARDS.COM

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