



# SCHEID

VINEYARDS



## TASTING NOTES

### 2013 PINOT NOIR | *Santa Lucia Highlands*

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 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 2013 SLH is an elegant wine crafted from exceptional fruit. A complex blend of Pinot Noir clones 777, Pommard and Calera, it epitomizes the voluptuous side of Pinot Noir. A seductive nose of ripe raspberry and black cherry unfold into dark fruit flavors, warm baking spices, and a long, luxurious finish.

## 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 2013 growing season was about as perfect as a winemaker could wish – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, 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 20 months in 30% new oak cooperage, the wine was bottled unfiltered to preserve fruit aromas and tannin structure.

## VARIETY

100% Pinot Noir

## VINEYARD

Doctor's Vineyard

## APPELLATION

Santa Lucia Highlands

## HARVEST DATES

September 20- October 7, 2013

## HARVEST BRIX

26.4°

## ALCOHOL

15.0 %

## PH

3.55

## TA

5.8 g/L

## AGING

20 months in 70% French, 20% American, and 10% European oak

## BOTTLING DATE

August 18, 2015

## CASES

221

## PRICE

\$75

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

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

GREENFIELD TASTING ROOM  
1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
831.386.0316