



SCHEID

VINEYARDS



VARIETIES

88% Pinot Noir, 6% Syrah,
3% Cinsault, 3% Grenache

VINEYARDS

46% Mesa del Rio, 21% Riverview,
14% Scheid, 10% San Lucas,
9% Baja Viento

APPELLATION

Monterey

HARVEST DATE

August 17 – September 24, 2018

HARVEST BRIX

20.1° - 23.5°

ALCOHOL

13.0%

PH

3.36

TA

6.9 g/L

AGING

Stainless Steel

BOTTLING DATE

February 14, 2019

CASES

168

PRICE

\$22

TASTING NOTES

2018 PINOT NOIR ROSÉ

Our award-winning Pinot Noir Rosé is back, as delightful, crisp and food friendly as ever. It's been great to see the rising popularity of Rosé because we have always been fans. We like to call ours a (use air quotes here) *serious Rosé* – dry, refreshing and so entirely food friendly that it's an unbeatable go-to wine for those hard-to-pair meals. Our 2018 version is bursting with bright fruit flavors of ripe red berries and cherries, with a bouquet of aromatic florals. Framed by balanced acidity, it is a medium-bodied wine that leads to a crisp, lingering finish. Enjoy with lightly cooked salmon or tuna, fish tacos, salads, an array of cheeses or as the perfect afternoon refresher. Not just for summer sipping, the delights of Rosé are meant to be enjoyed year-round. So, grab some while you can and get your pink on.

VINEYARDS

The Pinot Noir grapes for our Pinot Noir Rosé were sourced from our estate vineyards – Mesa del Rio, Riverview, Scheid and Baja Viento – situated in the cool climate region of California's renowned Monterey County, and San Lucas, just a bit further south with a touch more sun. Monterey has all the components of a prime Pinot Noir locale: cooling winds that sweep through the vineyards each day, allowing extra "hang time," and a longer-than-average growing season. These factors translate to more intense flavor development, enhanced depth and richness of fruit and excellent varietal character.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. Unlike many years, harvest never reached a feverish pace in the vineyards so we had the luxury of making picking decisions based solely on flavor, grape maturity and optimum ripeness. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

The grapes for our Rosé were destemmed, lightly crushed, and allowed to macerate with their red skins for 12 hours before being gently pressed. Maceration is the process of soaking the color and phenols out of the grape solids and allows for a greater extraction of color and flavor. The insides of all grapes (both red and white) are white and produce clear juice – the color in red wine comes from contact with the dark skins. The longer the grape skins are left hanging out in the wine, the darker the color of the finished Rosé. Fermentation was conducted with select yeast at cool temperatures in stainless steel to retain the bright fruit esters and floral aromas. After fermentation, our Pinot Noir Rosé was aged in stainless steel.

WWW.SCHEIDVINEYARDS.COM

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