



VARIETY:
100% Pinot Noir

VINEYARD:
Viento

APPELLATION:
Monterey

HARVEST DATE:
October 4, 2017

ALCOHOL: 14.5%

PH: 3.62

TA: 6.3 g/L

AGING:
100% French oak, 50% new
18 months

BOTTLING DATE: Aug 13, 2019

CASES PRODUCED: 70



2017 RESERVE PINOT NOIR 115

TASTING NOTES

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone presents. What do we mean by “clone”? Grapevines in general, and Pinot Noir vines in particular, are genetically unstable and can mutate 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. Clone 115 is one of the Dijon clones and we prize it for the exotic red fruit and heady aromas it exhibits. This single clone, single vineyard bottling is a true reflection of the terroir of our Viento Vineyard and the exquisite Dijon clone 115. Elegant rich aromas of cherry, cranberry and hibiscus are followed by subtle pomegranate and all spice notes. The palate has a lingering tart red fruit finish with soft tannins that enhance this medium-bodied wine.

VINEYARD

Viento, which means wind in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. Clone 115 is a smaller, tighter clustered grape, looking like little hand grenades. It is noted for high levels of anthocyanin pigments and round, supple tannins.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

WINEMAKING

The grapes were handpicked in the early morning hours at the peak of ripeness and destemmed into small fermentation bins. The juice was then fermented in small lots in open top fermenters and punched down daily 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 in French oak barrels for 18 months, the wine was bottled without fining or filtration to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for additional rest prior to release.

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