



VARIETY:
Pinot Noir

VINEYARD:
Doctor's Vineyard

APPELLATION:
Santa Lucia Highlands

HARVEST DATE:
Sep 24, 2018

ALCOHOL: 15.1%

PH: 3.56

TA: 5.7 g/L

AGING:
100% French oak,
42% new, 18 months

BOTTLING DATE: July 16, 2020

CASES PRODUCED: 122



SCHEID
VINEYARDS

2018 RESERVE PINOT NOIR SLH

TASTING NOTES

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 leather and smoke on the nose. Our 2018 delivers mass quantities of black cherry, ripe plum and currant, with notes of vanilla and forest floor. Smooth, sleek and velvety, this wine captures the inimitable personality of this great vineyard site.

VINEYARDS

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 the vines struggle, which directs energy into the grapes to produce wonderfully complex fruit flavors with vibrant acidity.

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. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

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 open-top fermenters. During fermentation the cap was gently punched down two to three times per day. After fermentation was finished, the must was drained and pressed to stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak barrels for secondary fermentation, where it remained for 18 months of aging. The wine was bottled unfiltered to preserve the aromatics and tannin structure.

WINERY & TASTING ROOM

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