



**VARIETY:**  
100% Pinot Noir

**VINEYARDS:**  
78% Riverview  
22% Viento

**APPELLATION:**  
Monterey

**HARVEST DATES:**  
Sep 24 – Oct 10, 2019

**ALCOHOL:** 14.3%

**PH:** 3.74

**TA:** 5.2 g/L

**AGING:**  
100% French oak  
36% new, 18 months

**BOTTLING DATE:** July 1, 2021

**CASES PRODUCED:** 194



SCHEID  
VINEYARDS

## 2019 RESERVE PINOT NOIR

### 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 place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. Our 2019 Reserve Pinot Noir is comprised of the barrels that represent our best lots of the vintage. A blend of Pinot Noir clones 115, 667, 777 and Pommard, it is an elegant wine with aromas of black cherry, raspberry, strawberry and currant accented by notes of vanilla and toasty oak. The well-integrated oak blends with the red and black fruit components on the palate, displaying a silky, medium-bodied mouthfeel with soft tannins.

### VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2019 Reserve Pinot Noir was sourced from our estate Riverview and Viento Vineyards. The morning fog, cool winds and longer-than-average growing season translate into intense black fruit flavors, full structure and excellent varietal character.

### VINTAGE

The 2019 growing season in Monterey County typified the long-term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

### 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, and put into small open top fermentation bins. During the height of fermentation, the cap was punched down three times a day to gently increase extraction of color and phenolic compounds. Once dry, the must was drained and pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. Aged for 18 months in small French oak barrels, the wine was bottled then laid down for an additional 6 months prior to release.

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