



SCHEID

VINEYARDS



TASTING NOTES

2015 PINOT NOIR - CLONE POM RESERVE

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone exhibits. What do we mean by “clone”? Grapevines in general, and Pinot Noir vines in particular, are genetically unstable and can mutate slightly 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. Pommard is one of the Dijon clones and is known for earthy, fruit forward characteristics, as well as structure and density. A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of black cherries, blackberries and currants with notes of vanilla, mocha, and oak, mingled with a hint of clove. It is a classic Pinot Noir, with soft tannins and round, rich, red fruit on the palate.

VINEYARD

The Pommard clone is one of the oldest Pinot Noir clones planted in the U.S., where it was originally sourced from Chateau de Pommard in the early 1950's. The fruit for our 2015 POM Clone Pinot Noir was sourced from our Riverview Vineyard. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this 215-acre vineyard is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. One silver lining is the exceptional quality: color density is elevated and the flavors are intense.

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.

VARIETY
100% Pinot Noir

VINEYARD
Riverview

APPELLATION
Monterey

HARVEST DATE
August 31, 2015

HARVEST BRIX
25.2°

ALCOHOL
13.5%

PH
3.73

TA
5.6 g/L

AGING
100% French oak

BOTTLING DATE
August 30, 2017

CASES
102

PRICE
\$72

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