



SCHEID

VINEYARDS



TASTING NOTES

2015 PINOT NOIR | *Santa Lucia Highlands*

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 2015 delivers mass quantities of strawberries, raspberries, vanilla and forest floor. Smooth, sleek and velvety, this wine captures the inimitable personality of this great vineyard site.

VINEYARD

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 vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

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 is 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 flavors are intense.

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 fermentation bins and allowed to cold soak for 2 – 3 days. Cold soaks are used to help stabilize color and enhance flavor. The juice was then fermented in small lots in open top fermenters and punched down 3 times a day at the height of fermentation, then held on the skins for 2 weeks before pressing. 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 aging. Aged for 18 months in 85% new oak comprised of 75% French and 25% European cooperage, the wine was bottled unfiltered to preserve fruit aromas and tannin structure.

VARIETY

100% Pinot Noir

VINEYARD

Doctor's Vineyard

APPELLATION

Santa Lucia Highlands

HARVEST DATE

August 25 - September 5, 2015

HARVEST BRIX

24.2°

ALCOHOL

14.5%

PH

3.54

TA

5.0 g/L

AGING

75% French Oak, 25% European Oak,
18 months

BOTTLING DATE

July 18, 2017

CASES

150

PRICE

\$75

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