



# SCHEID

VINEYARDS



## TASTING NOTES

### 2015 PINOT NOIR RESERVE

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. Our 2015 Reserve is comprised of the four barrels that represent our best lots of the 2015 vintage. A blend of Pinot Noir clones 667, 777 and Pommard, it is an elegant wine with aromas of black cherry, blackberry and ripe plum accented by notes of vanilla and mocha. The well-integrated oak blends with the dark fruit components on the palate, leaving a rich, full mouthfeel with soft tannins.

## VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2015 Reserve was sourced from our Viento and Riverview 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 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

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 three times a day at the height of fermentation, then held on the skins for two 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 20 months in primarily French oak barrels, the wine was bottled then laid down for an additional 14 months prior to release.

## VARIETY

100% Pinot Noir

## VINEYARDS

54% Viento, 46% Riverview

## APPELLATION

Monterey

## HARVEST DATES

August 25 – October 2, 2015

## HARVEST BRIX

24.3°

## ALCOHOL

14.1%

## PH

3.77

## AGING

20 months in 97% French oak,  
3% Hungarian oak

## BOTTLING DATE

August 30, 2017

## CASES

114

## SRP

\$50

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