

**VARIETIES:**

100% Pinot Noir

VINEYARDS:

78% Riverview Vineyard

22% Viento Vineyard

APPELLATION:

Monterey

HARVEST DATES:

Aug 25 – Sep 23, 2016

ALCOHOL: 14.1%**PH:** 3.5**TA:** 0.64 g/L**AGING:**

100% French oak, 18 months

BOTTLING DATE: Jun 1, 2018**CASES PRODUCED:** 191**SCHEID**
VINEYARDS

2016 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 the place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. Our 2016 Reserve Pinot Noir is comprised of the barrels that represent our best lots of the 2016 vintage. A blend of Pinot Noir clones 667, 777 and Pommard, it is an elegant wine with aromas of black cherry, blackberry and cassis 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 2016 Reserve Pinot Noir 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 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

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 French oak barrels, the wine was bottled then laid down for an additional 6 months prior to release.

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