



# SCHIED

VINEYARDS



## TASTING NOTES

### 2016 PINOT NOIR - CLONE 667 RESERVE

Our Clone Series was created to highlight the nuances that each Pinot Noir clone presents. 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, or color. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Clone 667 is one of the Dijon clones, so named because of the return address on the shipping container that held the original imported cuttings from Burgundy. It is characterized by small berries, which result in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone, single-vineyard bottling from Viento Vineyard is an elegant and refined wine that displays dark color, elegant bouquet, silky texture, and ripe, lavish fruit.

## VINEYARD

Viento, which means *wind* in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. And we’ve been blown away by the block that is planted to Clone 667. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of Pinot Noir.

## 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

The grapes were handpicked and destemmed into small fermentation bins and allowed to cold soak for three 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 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 for 20 months in six French oak barrels, the wine was bottled without fining or filtration, to preserve the delicate aromatics and rich mouthfeel.

### VARIETY

100% Pinot Noir

### VINEYARD

Viento

### APPELLATION

Monterey

### HARVEST DATE

September 12, 2016

### HARVEST BRIX

25.2°

### ALCOHOL

14.8%

### PH

3.57

### TA

5.7 g/L

### AGING

100% French oak, 50% new

### BOTTLING DATE

May 31, 2018

### CASES

139

### PRICE

\$72

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