



SCHEID

VINEYARDS



TASTING NOTES

2017 PINOT NOIR

More than any other varietal, Pinot Noir expresses the nuances of site, growing conditions and clonal selection. At Scheid, we grow 20 different Pinot Noir clones on six different vineyards, all located within the cool climate area of Soledad and Greenfield. 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, therefore, is made up of many subtypes, called clones. These clones can result in different flavors, intensity, color, etc. Crafting multiple small lots of Pinot Noir wine each vintage allows us to choose the most distinctive barrels and showcase them in our Estate Grown Pinot Noir. Our 2017 just might be one of the most expressive and inviting Estate Pinot Noirs we have ever produced. Everything about this wine screams cold-climate vineyards. The nose is a bouquet of vivid fruit aromas, balanced with delicate rose notes. Flavor highlights include raspberries, spice and subtle oak throughout the lingering finish.

VINEYARDS

Pinot Noir is thought to be the oldest cultivated variety of the genus *Vitis*, with records showing it was grown by the Romans in the 1st century AD in the Burgundy region of France. At Scheid, we grow Pinot Noir exclusively within the cool climate areas of Soledad and Greenfield, locales that are comparable to Burgundy and present ideal growing conditions for Pinot Noir.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led to mild spring weather that brought good bloom. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat in early September caused brix levels to jump, speeding up the harvest, but the weather soon cooled, and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality.

WINEMAKING

The grapes were handpicked at optimum ripeness then destemmed into small fermentation bins and allowed to cold soak at 50°F for two days. Cold soaks are used to help stabilize color and enhance flavor. The juice was then whole berry fermented to enhance varietal character, with select yeast geared towards the Pinot Noir grape, punched down twice a day at the height of fermentation, and left on the skins for two weeks before pressing. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aged in 100% French oak barrels.

VARIETY

100% Pinot Noir

VINEYARDS

56% Riverview, 44% Viento

APPELLATION

Monterey

HARVEST DATES

September 8 – October 5, 2017

HARVEST BRIX

25.1° – 27.0°

ALCOHOL

14.1%

PH

3.49

TA

6.3 g/L

AGING

10 months in 100% French oak

BOTTLING DATE

August 14, 2018

CASES

576

PRICE

\$36

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