



VARIETY
100% Pinot Noir

VINEYARD
100% Viento

APPELLATION
Monterey

HARVEST DATE
September 10, 2013

HARVEST BRIX
26.6°

ALCOHOL
15.0%

PH
3.49

TA
6.7 g/L

AGING
100% French Oak

BOTTLING DATE
August 15, 2015

CASES
90

PRICE
\$65

TASTING NOTES

2013 PINOT NOIR RESERVE - CLONE 115

Welcome to our Clone Series, unequivocal proof that we are huge Pinot Geeks. At Scheid Vineyards, we grow 20 different clones of Pinot Noir on six of our estate vineyards. 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 actually made up of many subtypes, called clones. These clones can result in different flavors, intensity, color, etc. Add to the clonal equation the significant influence that vineyard location has on the temperamental Pinot Noir grape and you can understand why Pinot Noir evokes such passion in its devotees. Our Pinot Noir Clone Series was created because, like all obsessed Pinot Geeks, we care deeply about the different nuances that each clone presents. Although crafting the best Pinot blend from an array of clones is very gratifying, some of our clones produce stunning stand-alone wines. Thus we began taking the best individual clonal lots – only 3 to 5 barrels each – and bottling them in our Clone Series. This single clone, single vineyard bottling is a true reflection of the terroir of our Viento Vineyard as well as the exquisite Dijon clone 115 with elegant rich aromas, exotic cherry flavors, and a supple texture. The palate has a lingering finish with soft tannins that enhance this rich and structured wine.

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. Clone 115 is a smaller, tighter cluster grape, looking like little hand grenades. It is noted for high levels of anthocyanin pigments and round, supple tannins.

VINTAGE

The 2013 growing season was about as perfect as a winemaker could wish – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, it exceeded our expectations in every way. In fact, Wine Spectator ranked the 2013 vintage for Monterey a 91-94, the highest ranking in the state.

WINEMAKING

The grapes were handpicked and destemmed 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 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 22 months in 100% French oak barrels, the wine was bottled without fining or filtration, to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for an additional 20 months prior to release.

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM
SAN CARLOS & 7th
CARMEL, CA 93923
831.626.WINE (9463)

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316