



# SCHEID

VINEYARDS



## TASTING NOTES

### 2012 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, color, etc. 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 results in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. Winemaker Dave Nagengast has crafted an intense wine that is also elegant and refined. Supple and layered, it has tons of bright red fruit aromas that interplay with oak, vanilla and subtle earth notes. On the palate, vivid flavors of black cherry and raspberry are wrapped with elegant silky tannins and a lush finish.

## 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 2012 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months perfect for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved. If only every year could be 2012!

## 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 23 months in four French oak barrels, the wine was bottled without fining or filtration, to preserve the delicate aromatics and rich mouthfeel. After bottling, the wine was laid down for an additional 20 months prior to release.

## VARIETY

100% Pinot Noir, Clone 667

## VINEYARD

Viento Vineyard

## APPELLATION

Monterey

## HARVEST DATE

September 26, 2012

## HARVEST BRIX

23.7°

## ALCOHOL

14.6%

## PH

3.71

## TA

6.0 g/L

## AGING

23 months in 100% French oak barrels, 50% new

## BOTTLING DATE

September 5, 2014

## CASES

91

## PRICE

\$65

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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## GREENFIELD TASTING ROOM

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