



SCHEID

VINEYARDS



TASTING NOTES

2015 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 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. This single-clone, single-vineyard bottling from Viento Vineyard, our 2015 Clone 667, displays characteristic 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 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield was the exceptional quality, with vivid, intense flavors.

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 12 months prior to release.

VARIETY

100% Pinot Noir

VINEYARD

Viento

APPELLATION

Monterey

HARVEST DATE

August 25, 2015

HARVEST BRIX

25.1°

ALCOHOL

14.8%

PH

3.63

TA

5.9 g/L

AGING

85% French, 15% Hungarian oak

BOTTLING DATE

August 30, 2017

CASES

107

PRICE

\$72

WWW.SCHEIDVINEYARDS.COM

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