



## TASTING NOTES

### 2013 PINOT NOIR RESERVE - CLONE 777

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 777 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. Our Dijon clone 777 yields a dense and complex wine with highly structured tannins built to age. Handcrafted in minute amounts, this Pinot possesses exotic spice aromas, black cherry and cassis flavors and a silky texture.

## 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 777. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of Pinot Noir.

## 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 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 22 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.

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

## VARIETY

100% Pinot Noir

## VINEYARD

100% Viento

## APPELLATION

Monterey

## HARVEST DATE

September 9, 2013

## HARVEST BRIX

25.7°

## ALCOHOL

14.9%

## PH

3.36

## TA

7.7 g/L

## AGING

100% French Oak

## BOTTLING DATE

August 15, 2015

## CASES

92

## PRICE

\$65

## 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