



**VARIETY:**  
Pinot Noir

**VINEYARD:**  
Riverview Vineyard

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Aug 28, 2016

**ALCOHOL:** 14.0%

**PH:** 3.4

**TA:** 6.0 g/L

**AGING:**  
100% French oak, 18 months

**BOTTLING DATE:** May 31, 2018

**CASES PRODUCED:** 311



S C H E I D  
V I N E Y A R D S

## 2016 RESERVE PINOT NOIR POM

### TASTING NOTES

Our Clone Series was created to highlight the different nuances that each Pinot Noir clone exhibits. 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. Pommard is one of the Dijon clones and is known for earthy, fruit forward characteristics, as well as structure and density. A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of black cherry, cranberry and raspberry with notes of mocha and vanilla. It is a classic Pinot Noir, medium-bodied with soft tannins, crisp acidity, and a lingering, bright red fruit finish.

### VINEYARD

The Pommard clone is one of the oldest Pinot Noir clones planted in the U.S., where it was originally sourced from Chateau de Pommard in the early 1950's. The fruit for our 2016 Pinot Noir POM was sourced from our Riverview Vineyard. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this premier vineyard site is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

### VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

### WINEMAKING

The grapes were handpicked in the early morning hours at the peak of ripeness and destemmed into small fermentation bins. The juice was then fermented in small lots in open top fermenters and punched down daily 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 in French oak barrels for 18 months, the wine was bottled without fining or filtration to preserve the delicate notes and mouthfeel. After bottling, the wine was laid down for additional rest prior to release.

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