



# SCHEID

VINEYARDS



**VARIETY**  
100% Pinot Noir

**VINEYARD**  
Doctor's Vineyard

**APPELLATION**  
Santa Lucia Highlands

**HARVEST DATE**  
September 7- 12, 2016

**HARVEST BRIX**  
25.3 - 26.3°

**ALCOHOL**  
14.5%

**PH**  
3.43

**TA**  
6.5 g/L

**AGING**  
18 months in 100% French oak

**BOTTLING DATE**  
June 1, 2018

**CASES**  
158

## TASTING NOTES

### 2016 PINOT NOIR | *Santa Lucia Highlands*

More than any other varietal, Pinot Noir is an expression of terroir. Terroir is a word bandied about in the wine world meaning the unique characteristics of a particular locale – essentially the taste of the place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. At Scheid Vineyards, we craft up to seven different bottled Pinots per vintage and our Pinot portfolio wouldn't be complete without an SLH offering. Pinots from Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. They tend to have a little bit of tannin, a lot of dark fruit, and great leather and smoke on the nose. Our 2016 delivers mass quantities of cherries and blackberries, with notes of vanilla and forest floor. Smooth, sleek and velvety, this wine captures the inimitable personality of this great vineyard site.

## VINEYARDS

Marine influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands Pinot. Doctor's Vineyard is planted on the southeast facing terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. The ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for the Burgundian Pinot Noir grape. The loose, nutrient-depleted foundation makes the vines struggle, which directs energy into the grapes to produce wonderfully complex fruit flavors with vibrant acidity.

## 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

We picked our delicate Pinot Noir grapes by hand at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, but not crushed, 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, then held on the skins for 2 weeks before pressing. 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 aging. Aged for 18 months in 38% new oak comprised of 100% French cooperage, the wine was bottled unfiltered to preserve fruit aromas and tannin structure.

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

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