



VARIETIES:
100% Pinot Noir

VINEYARDS:
67% Riverview Vineyard
33% Viento Vineyard

APPELLATION:
Monterey

HARVEST DATES:
Sep 17 – Oct 8, 2018

ALCOHOL: 14.3%

PH: 3.69

TA: 5.2 g/L

AGING:
100% French oak,
26% new, 18 months

BOTTLING DATE: May 21, 2020

CASES PRODUCED: 201

SRP: \$50



SCHEID
VINEYARDS

2018 RESERVE PINOT NOIR

TASTING NOTES

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 place. And no other varietal reflects its sense of place more than the temperamental Pinot Noir grape. Our 2018 Reserve Pinot Noir is comprised of the barrels that represent our best lots of the 2018 vintage. A blend of Pinot Noir clones 667, 777, 115 and Pommard, it is an elegant wine with aromas of black cherry, blackberry and cassis accented by notes of vanilla and mocha. The well-integrated oak blends with the dark fruit components on the palate, displaying a rich, full mouthfeel with soft tannins.

VINEYARDS

The cool temperatures of Monterey County present ideal growing conditions for Pinot Noir. Our 2018 Reserve Pinot Noir was sourced from our Riverview and Viento Vineyards. The morning fog, cool winds and longer-than-average growing season translate into intense black fruit flavors, full structure and excellent varietal character.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

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, and put into small open top fermentation bins. During the height of fermentation, the cap was punched down three times a day to gently increase extraction of color and phenolic compounds. Once dry, the must was drained and pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. Aged for 18 months in small French oak barrels, the wine was bottled then laid down for an additional 6 months prior to release.

WINERY & TASTING ROOM

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