

**VARIETY:**

Pinot Noir

VINEYARD:

Doctor's Vineyard

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

Sep 6, 2017

ALCOHOL: 14.9%**PH:** 3.59**TA:** 5.5 g/L**AGING:**100% French oak,
30% new, 16 months**BOTTLING DATE:** May 21, 2019**CASES PRODUCED:** 303 six-packs**SCHEID**
VINEYARDS

2017 RESERVE PINOT NOIR SLH

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 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 2017 delivers mass quantities of black cherry, ripe plum and currant, 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

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

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 open-top fermenters. During fermentation the cap was gently punched down two to three times per day. After fermentation was finished, the must was drained and pressed to stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak barrels for secondary fermentation, where it remained for 18 months of aging. The wine was bottled unfiltered to preserve the aromatics and tannin structure.

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