



VARIETY:
Pinot Noir, Pommard Clone

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 22, 2018

ALCOHOL: 14.5%

PH: 3.86

TA: 5.2 g/L

AGING:
100% French oak
37% new, 18 months

BOTTLING DATE: May 20, 2020

CASES PRODUCED: 125



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

2018 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, currants and raspberry with notes of hazelnut, vanilla and toasty oak. It is a classic Pinot Noir, medium-bodied with soft tannins, balanced acidity, and a lingering, smooth 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 2018 Pinot Noir POM was sourced from our Riverview Vineyard. Located two miles southeast of Soledad and adjacent to 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, allowing the fruit to ripen slowly and evenly.

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

The grapes were handpicked in the early morning hours at the peak of ripeness and destemmed into small fermentation bins. The juice was 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.

WINERY & TASTING ROOM
1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM
San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)