



VARIETY:
Pinot Noir

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 24, 2020

ALCOHOL: 13.8%

PH: 3.62

TA: 6.0 g/L

AGING:
100% French oak, 18 months

BOTTLING DATE: May 24, 2022

CASES PRODUCED: 144



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

2020 RESERVE PINOT NOIR CALERA

TASTING NOTES

Our Clone Series was created to highlight the nuances that each Pinot Noir clone presents. 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 and color. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. The Calera clone is characterized by small berries and generally low yields per acre which results in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone bottling is an elegant and refined wine that displays a dark hue, elegant bouquet, plush texture, and persistent fruit finish.

VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to Pinnacles National Park on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight. Morning fog and afternoon winds from the Monterey Bay’s marine influence create a true Region I climate, allowing the fruit to ripen slowly and evenly. Riverview Vineyard is a premier vineyard site with ideal attributes for ultra-premium Pinot Noir.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes were handpicked and destemmed into small open top fermenters. During fermentation the cap was punched down three times a day at the height of fermentation to gently increase extraction of color and phenolic compounds. 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 cooperage for secondary fermentation and aging for 18 months.

WINERY & TASTING ROOM

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