



VARIETY:
100% Pinot Noir

VINEYARD:
Isabelle's

APPELLATION:
Monterey

HARVEST DATE:
September 21, 2021

ALCOHOL: 13.7%

PH: 3.82

TA: 6.4 g/L

AGING:
100% French oak,
18 months

BOTTLING DATE: July 15, 2023

CASES PRODUCED: 92



2021 ISABELLE'S VINEYARD PINOT NOIR

TASTING NOTES

Our Isabelle's Vineyard Reserve Pinot Noir is a special wine produced in minute quantities. A blend of clones 667, 777 and Calera, we made just four barrels from our small 2½-acre estate vineyard located on River Road. With a bottling of just 92 cases, everything about this wine screams care and attention to detail. When we all gathered around to taste through the Pinot Noirs pre-bottling, this one had us applauding for its depth, concentration and irresistible purity.

Elegant and beautifully balanced, this 2021 Pinot Noir has aromas of ripe cherry and raspberry, with notes of vanilla, baking spice and crushed pine needles. The palate is all vibrant red fruit with layers of concentration, leading to a lingering finish driven by refreshing acidity.

VINEYARD

Isabelle's Vineyard is a small 2½-acre vineyard named after Al Scheid's mother, Isabelle Adolphin Pearce. Located at the base of the Santa Lucia Mountains just south of Salinas on River Road, its cool and exposed terrain provides a perfect locale for growing tightly structured Chardonnay and Pinot Noir.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

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 the 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 18 months of aging.

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)