



METZ ROAD

Pinot Noir vintage 2013 Mesa del Rio Vineyard

ESTATE GROWN • MONTEREY

Metz Road was created out of our desire to express the unique terroir of a single vineyard site. At Scheid Family Wines, we grow Pinot Noir on six of our estate vineyards. For Metz Road, we select the top vineyard block from each vintage to craft a vineyard-designated Pinot Noir that is genuine in style and exemplifies this complex, temperamental varietal.

VINEYARD: Named for its placement atop a bench along a river bank, Mesa del Rio Vineyard is located on the western side of the Salinas Valley at the mouth of the Arroyo Seco River and is a premier winegrowing site. The micro-climate is noted for its moderate conditions and cold afternoon winds, ideal for cool-climate varietals such as Pinot Noir. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season.

2013 GROWING SEASON: The 2013 growing season was record-breaking with ideal climatic conditions and ultra-premium quality. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months perfect for even ripening and good flavor development. Excellent harvest-time conditions and sunny weather through the end of October allowed us to let the grapes hang until optimal ripeness was achieved.

WINERY: The grapes were picked by hand at optimum ripeness in the early morning hours of October 18, 2013. The juice was fermented in small lots in open-top fermenters using a punch-down regimen of three times per day to gently extract color and tannins. After fermentation, the must was gently pressed into a stainless steel tank for settling, then racked to 100% French oak barrels (60% new) for 20 months before bottling.

TASTING NOTES: Aromas of ripe cherries, red fruits and blood orange intermingle with subtle vanilla and butterscotch notes. The palate is supple, rich and layered with vivid flavors of black cherry, dusty-blueberry and raspberry. Silky and elegant, the balance of tannin, acidity and intense fruit truly captures the beauty of Pinot Noir.

- Dave Nagengast, Winemaker

VINEYARD	Mesa del Rio
CLONES	2A, 23, Pommard
SOIL	Well-drained decomposed granite
HARVEST	Hand-harvested on October 18, 2013
HARVEST BRIX	23.8°
ALCOHOL	13.8%
PH	3.67
TA	0.57 g/L
BOTTLING DATE	Bottled on September 22, 2015
PRODUCTION	1,600 cases

