



RYDER
ESTATE

Limited Production



THE GRAPES FOR THIS WINE
WERE SOURCED FROM OUR
COOL CLIMATE ESTATE
VINEYARDS ON CALIFORNIA'S
CENTRAL COAST.

Pinot Noir

NAMED AFTER FOUNDER AL SCHEID'S GRANDSON, RYDER ESTATE PRODUCES BEAUTIFULLY BALANCED, FRUIT-FORWARD WINES FROM OUR 11 FAMILY-OWNED ESTATE VINEYARDS LOCATED IN THE CENTRAL COAST REGION OF CALIFORNIA.

VINEYARD

The grapes for our Pinot Noir are sourced from estate vineyards situated in the northernmost, cool-climate region of Monterey County. The moderate, maritime growing conditions and cool temperatures are ideal for Pinot Noir grapes, producing wines that are fresh and distinctive with intense varietal character and balanced acidity.

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, crushed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on both new and neutral French oak.

TASTING NOTES

Our Ryder Estate Pinot Noir delivers aromas of black cherries, pomegranates, plums and toasty vanilla. The flavors are lush and silky with undertones of raspberry, cherry and rhubarb fruit on the palate that lead into a supple, lithe finish.

