

VIN'S CLUB NEWSLETTER

May 2023



SCHEID
VINEYARDS



WIND
POWERED
WINE

LETTER FROM THE SCHEID FAMILY

It is with great sadness that we share the news of the passing of Al Scheid, Founder and Chairman of the Board of Scheid Family Wines, at the age of 91.



Al came from humble beginnings but went on to lead an extraordinary life. He was raised in the coal mining town of Bridgeport, Ohio during the Depression. He put himself through Citrus Junior College and Claremont Men's College by working a variety of jobs and then went on to earn his MBA from Harvard Business School. Upon graduation from Harvard, Al moved to California, where he founded two successful biotechnology companies

and of course, Scheid Family Wines in 1972. In fact, the kid from Ohio who knew little about wine became a pioneer in the Monterey grape-growing region, an industry leader, and an ardent supporter of wines from California. He was a founder of the California Association of Winegrape Growers in 1974, serving as Chairman and long-time board member.

Every person who knew Al knows an Al story. It is hard to imagine a world without Al Scheid in it. He called himself the luckiest man he knew and could tell you a hundred reasons why. Al closed his memoir with the following quote by Leo Tolstoy: "All, everything I understand, I understand because I love." He did indeed love, and he was very much loved in return. We plan to honor his legacy and will be announcing a date for a Celebration of Life Event soon.

NEW RELEASES & UPCOMING EVENTS

As we head into the warmer months, we are pleased to share our May Wine Club selection. For the first time, we have released a GSM (Grenache, Syrah & Mourvèdre) Rosé that is a must-have poolside, oceanside, or porch side. With notes of strawberry, fresh melon, and bright crisp acidity, this exciting blend would also pair beautifully with our Spicy Black Bean Burger recipe.

We invite you to join us for any or all our upcoming member events. Pick up your May wine selections at our Sunday Social, on May 7th. Also, mark your calendar for our Blues & Bites event in our Isabelle Vineyard, on July 1st. Be sure to check out our website www.scheidvineyards.com/events for all events and to RSVP.

Sincerely,
The Scheid Family

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2020 50/50, MONTEREY

\$36.00 | CLUB \$28.80

As the name suggests, this is a perfectly balanced blend of 50% Cabernet Sauvignon and 50% Syrah. Aromas of blackberry, black cherry, ripe plum, and elderberry notes are accented with hints of pepper and vanilla. Juicy black fruit, structured tannins and a lingering sweet oak finish will convince you that soul mates really do exist.

2020 DOLCETTO, MONTEREY

\$36.00 | CLUB \$28.80

Aromas of raspberry, currants, blueberries, and cranberries. Subtle notes of hazelnut and vanilla provide the yum factor on a palate that is concentrated yet elegant.

2020 MALBEC, MONTEREY

\$36.00 | CLUB \$28.80

Aromas of elderberry, blackberry, and cherries with notes of chocolate, coffee and smokey oak. With a deep rich ruby color, this fruit forward wine has structured tannins that enable it to age.

2022 DRY RIESLING, MONTEREY

\$25.00 | CLUB \$20.00

A nose of citrus, lychee, green apple, and quince unfolds into hints of honeysuckle. This medium-bodied wine has a crisp balanced acidity with a lingering tropical fruit finish.

2022 GSM ROSÉ, MONTEREY

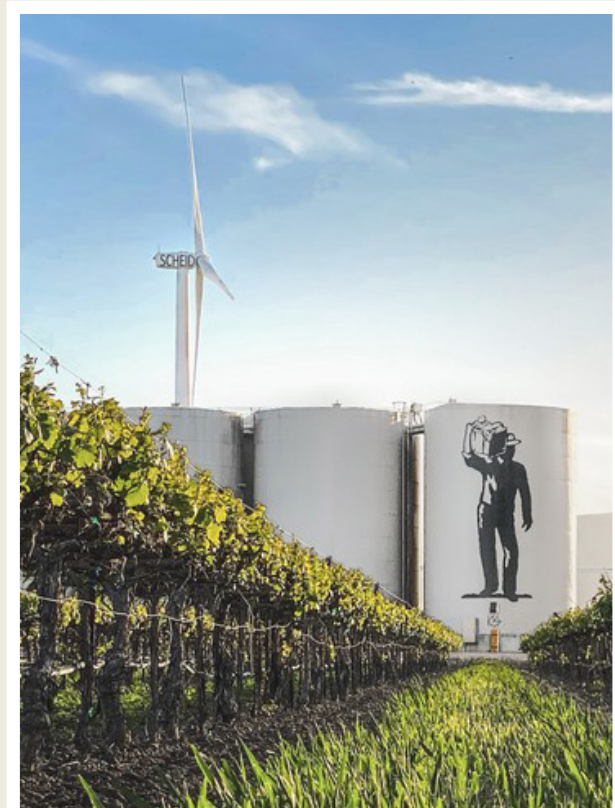
\$25.00 | CLUB \$20.00

This GSM blend has bright fruit aromas of strawberries, fresh melon, currants, and subtle floral notes of violet. A soft yet vibrant texture and crisp lingering finish make this a perfect match for a variety of foods.

2022 ODD LOT WHITE, MONTEREY

\$25.00 | CLUB \$20.00

Aromas of stone fruit, yellow apple, and hints of fig are accented by notes of honeysuckle. A soft, round mouthfeel is complemented by a soft acidity and lingering bright fruit finish.



RESERVE CLUB SELECTIONS

2018 RESERVE PINOT NOIR CLONE 777, MONTEREY

\$75.00 | CLUB \$60.00

Our Clone Series 777 is dense and complex, with highly structured tannins built to age. Handcrafted in minute amounts, this Pinot possesses aromas of black cherry, currants, raspberries, with notes of vanilla, mocha, and oak.

2019 RESERVE CHARDONNAY RIVERVIEW VINEYARD

\$45.00 | CLUB \$36.00

Aromas of yellow apples, quince, and lime with notes of butterscotch, caramel, and toasty oak. Elegantly balanced with crisp acidity, this medium-bodied wine has a bright fruit and buttery lingering sweet oak finish.

2019 RESERVE PINOT NOIR CLONE 115, MONTEREY

\$75.00 | CLUB \$60.00

This vintage has aromas of cherries, raspberries and currants with vanilla, subtle leather, and earthy notes. Beautifully balanced, this medium bodied wine is followed by a lingering sweet oak finish.

LIBRARY CLUB SELECTIONS

ESTATE PETITE SIRAH, MONTEREY

\$50.00 CLUB

Aromas of black currant, blackberry, and pomegranate mingle with a hint of spice and dark chocolate. This Petite Sirah is a powerful, alluring wine and still maintains a strong lingering finish. Our winemakers have tasted and handpicked this cellared wine for release, as this vintage is currently at its peak.

RESERVE PINOT NOIR, MONTEREY

\$60.00 CLUB

Comprised of Pinot Noir clones 667, 777, 115, Pommard and 828, it exhibits subtle aromas of cherries and raspberries with notes of cedar and vanilla. It is an elegant wine with a silky texture and long finish. Our winemakers have tasted and handpicked this cellared wine for release, as this vintage is currently at its peak.

RESERVE PINOT NOIR CLONE 115, MONTEREY

\$80.00 CLUB

Still with elegant aromas, cherry flavors, and a supple texture. The palate has a lingering finish with soft tannins that enhance this structured wine. Our winemakers have tasted and handpicked this cellared wine for release, as this vintage is currently at its peak.

CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2022 Albariño	\$28	\$22.40
2022 Sauvignon Blanc	\$25	\$20.00
2021 Chardonnay	\$30	\$24.00
2021 Chardonnay Isabelle's	\$30	\$24.00
2021 Dry Riesling	\$25	\$20.00
2021 Gewürztraminer	\$25	\$20.00
2021 Grenache Blanc	\$28	\$22.40
2021 Grüner Veltliner	\$28	\$22.40
2021 Odd Lot White	\$25	\$20.00
2021 Pinot Blanc	\$28	\$22.40
2021 Pinot Noir Rosé	\$25	\$20.00
2021 Roussanne	\$28	\$22.40
2021 Viognier	\$28	\$22.40

RESERVE WINES

	BOTTLE	VIN'S CLUB
2013 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2014 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2017 Claret Reserve	\$85	\$68.00
2017 Pinot Noir Reserve Clone 115	\$75	\$60.00
2017 Pinot Noir Reserve Clone 777	\$75	\$60.00
2019 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2019 Chardonnay Reserve SLH	\$50	\$40.00
2018 Isabelle Sparkling	\$50	\$40.00
2018 Pinot Noir Reserve Clone POM	\$75	\$60.00
2018 Pinot Noir Reserve SLH	\$75	\$60.00
2019 Pinot Noir Reserve	\$55	\$44.00
2019 Pinot Noir Reserve Clone 667	\$75	\$60.00
2020 Pinot Noir Reserve Clone Calera	\$75	\$60.00

RED WINES

	BOTTLE	VIN'S CLUB
2021 Barbera	\$36	\$28.80
2021 Pinot Noir	\$40	\$32.00
2020 Arbolitos	\$40	\$32.00
2020 Cabernet Sauvignon	\$40	\$32.00
2020 Merlot	\$30	\$24.00
2020 Odd Lot Red	\$30	\$24.00
2020 Tannat	\$36	\$28.80
2020 Zin Bob's Way	\$30	\$24.00
2019 Dolcetto	\$36	\$28.80
2019 GSM	\$36	\$28.80
2019 Petite Sirah	\$36	\$28.80
2019 Sangiovese	\$30	\$24.00
2019 50/50	\$36	\$28.80
2018 Touriga Nacional	\$36	\$28.80

DESSERT WINES

	BOTTLE	VIN'S CLUB
2020 Closing Bell	\$45	\$36.00
2020 Petit Manseng	\$34	\$27.20

VIN'S LIBRARY WINES

2007 Merlot	\$50 – Library Club Exclusive
2007 Pinot Noir Reserve	\$60 – Library Club Exclusive
2008 Claret Reserve	\$100 – Library Club Exclusive
2009 Claret Reserve	\$100 – Library Club Exclusive
2009 Pinot Noir Reserve	\$60 – Library Club Exclusive
2010 Claret Reserve 1.5L Magnum	\$200 – Library Club Exclusive
2011 Petite Sirah	\$50 – Library Club Exclusive
2011 Pinot Noir Reserve Clone 667	\$80 – Library Club Exclusive
2012 Cabernet Sauvignon	\$50 – Library Club Exclusive
2012 Isabelle Sparkling Reserve	\$75 – Library Club Exclusive
2012 Pinot Noir	\$50 – Library Club Exclusive
2012 Pinot Noir Reserve	\$60 – Library Club Exclusive
2012 Pinot Noir Reserve Clone 667	\$80 – Library Club Exclusive
2013 Pinot Noir Reserve SLH	\$80 – Library Club Exclusive

831.455.9990 | scheidvineyards.com | Greenfield & Carmel, CA

SCHEID VINEYARDS

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PINOT NOIR + BLACK BEAN BURGERS

If your weekday meal planning involves Meatless Monday, or if you are simply looking for something light yet filling, try our crunchy, savory and mildly spicy Black Bean Burgers. These vegetarian delights pair supremely well with our Scheid Vineyards Pinot Noir. The wine's moderate amount of alcohol and judicious use of new oak aging accent the spiciness of the burgers, while the lithe tannins complement the layered textures.

Serves: 4

Total Time: 60 min

INGREDIENTS:

1 EGG
2 TSP OLIVE OIL
1 MEDIUM SHALLOT, CHOPPED
2 GARLIC CLOVES, MINCED
2 TSP GROUND CUMIN
2 TSP GROUND CORIANDER
PINCH OF CAYENNE PEPPER
1 TBSP SOY SAUCE
1 TBSP BALSAMIC VINEGAR
1 TBSP TOMATO PASTE
1 TBSP GRATED BEET (FOR COLOR)
¼ CUP WALNUTS, CHOPPED
1 CUP BLACK BEANS (DIVIDED)
¾ CUP COOKED RED QUINOA (DIVIDED)
SEA SALT, FRESHLY GROUND BLACK PEPPER

TOASTED WHOLE WHEAT BUNS
LETTUCE, RED ONION, TOMATO, JALAPENOS
CHIPOTLE MAYO, KETCHUP

INSTRUCTIONS:

1. Preheat oven to 375 °F. Place a metal baking sheet inside the oven as it heats.
 2. Heat a medium skillet over medium heat. Add olive oil, chopped shallot and garlic. Sauté until translucent, sprinkling with a dash of sea salt and black pepper. Add the cumin, cayenne pepper and coriander, stirring for 30 seconds.
 3. To the skillet, add the soy sauce, balsamic, tomato paste, grated beet, chopped walnuts and ½ cup of black beans. Stir and simmer (3 min) and sprinkle with salt to taste. Allow to cool slightly.
 4. Add the skillet mixture to a food processor with the egg. Blend until combined, but not pureed.
 5. Transfer the mixture to a bowl. Using a fork, mash and mix in the remaining ½ cup of black beans. Add ½ cup of red quinoa. Taste and adjust seasonings if necessary.
 6. Divide mixture into 4 balls. Place on a plate and sprinkle with remaining ¼ cup of red quinoa, rolling to coat the outside. Press lightly to form patties. Chill in the fridge on a parchment paper-lined plate (20 min).
 7. Transfer the parchment paper with the patties onto the hot baking sheet in the oven. Drizzle the tops with olive oil and bake (15 min). Flip to the other side and bake (12 min) until outside is toasted.
- Allow to cool and serve with your additions of choice. Our pick: lettuce, tomato, red onion and chipotle mayo.



MARK YOUR CALENDAR!

2023 VIN'S CLUB RELEASE DATES MAY 1ST | SEPTEMBER 11TH | NOVEMBER 6TH

UPCOMING EVENTS

WINE CLUB PICK-UP SUNDAY SOCIAL

1:00pm-3:00pm
Sunday, May 7th, 2023
Venue: Greenfield Estate Winery

PAINT & SIP

11:00am-2:00pm
Saturday, May 13th, 2023
Venue: Greenfield Estate Winery

WINE DOWN WEDNESDAY - CLUB EXCLUSIVE

5:30pm-7:00pm
Wednesday, May 31st, 2023
Venue: Carmel Tasting Room

BLUES & BITES - CLUB EXCLUSIVE

12:00pm-3:00pm
Saturday, July 1st, 2023
Venue: Isabelle Vineyard on River Road

ANNUAL WINE CLUB HARVEST CELEBRATION

12:00pm-3:00pm
Saturday, October 7th, 2023
Venue: Greenfield Estate Winery

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm
Saturday, December 2nd, 2023
Venue: Greenfield Estate Winery



VISIT OUR WEBSITE FOR MORE INFORMATION OR CONTACT
our Wine Club team at 831.455.9990 or wineclub@scheidfamilywines.com

FOLLOW US FOR THE LATEST EVENT AND WINERY UPDATES!

