

VIN'S CLUB NEWSLETTER
September 2023



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



LETTER FROM THE SCHEID FAMILY

Dear Friends,

Harvest is here, and word from the winemakers is that things are full steam ahead! After a late cooler growing season, the summer heat caught up, and our winery and vineyards are lively with activity during our busiest and most exciting time of the year. While the country experienced record heat waves from coast to coast, the maritime climate and cool nights of Monterey County helped our grapes maintain their crucial acidity needed while ripening before the current harvest.

As we release only 99 cases of 2022 Estate Chardonnay from Isabelle's Vineyard, we remember the inaugural harvest only five years ago. Isabelle's Vineyard is our small northernmost vineyard, ideally located for delicious Chardonnay and Pinot Noir. In 2017 friends and co-workers from all departments came together and helped hand-pick the first bins of grapes. We did not know then that it would become an annual tradition we have all grown to love and look forward to, an excellent way to kick off the harvest and gather in the vineyards during the early morning hours. (Although we think the promise of burritos and a toast of our Isabelle Sparkling might have helped get some people out of bed at 5 am).

Our "Chablis" style Chardonnay from Isabelle's Vineyard is always an exciting release, but we have a LOT to be excited about this year. We are releasing our 2018 Tempranillo, which we have not bottled since the 2015 vintage. With dark fruit and tobacco notes, this delicious wine is a must-have the next time you fire up that grill or to accompany your Friday night pizza. We expect you to love this vintage as much as we do, so it will not stay in stock long.

We enjoyed seeing everyone out at Blues & Bites in the vineyard and our Caviar & Isabelle Sparkling event in Carmel, but the year is only complete with our annual

Harvest Party on October 7th. This event is our way of saying thank you for the continued support over the years and a way to gather all our old and new friends. It is also a reason to get that slushy machine pumping out our delicious rosé. Whichever reason you choose to RSVP, we look forward to toasting you there!

Sincerely,

The Scheid Family



FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2022 GRÜNER VELTLINER, MONTEREY

\$28.00 | CLUB \$22.40

On the palate, our 2022 Grüner Veltliner is medium-bodied with balanced acidity and floral notes. Loads of citrus, green pear and quince define the wine, complemented by hints of pineapple and lemon blossom that lead into a crisp, tropical fruit finish.

2021 ODD LOT RED, MONTEREY

\$30.00 | CLUB \$24.00

Our 2021 Odd Lot is packed with aromas of strawberry, cranberry, and cherry with notes of vanilla, chocolate and hints of floral. The medium-bodied palate unfolds with balanced acidity and soft tannins that make it eminently drinkable, while the lingering bright red fruit finish makes it entirely delectable.

2020 PETITE SIRAH, MONTEREY

\$36.00 | CLUB \$28.80

Our 2020 Petite Sirah is ripe, full-bodied and opaque in color, as it should be. The nose is bold with aromas of blackberry, fig, elderberry and ripe plum, and notes of cigar box and mocha. The palate is full-bodied with balanced acidity and structured tannins, integrated bright black fruit, and a lengthy finish with subtle oak notes.

2022 GRENACHE BLANC, MONTEREY

\$28.00 | CLUB \$22.40

Our 2022 Grenache Blanc emphasizes the variety's fruit forward aromatics of stone fruit, yellow apple, pear and citrus, with notes of hawthorn and leafy herbs. Fermenting a portion of the grapes on their skins brings a richness and viscosity to the medium-bodied palate. Bright, crisp acidity and a lingering rich finish add to the overall delightfulness of this wine.

2022 CHARDONNAY ISABELLE'S VINEYARD, MONTEREY

\$30.00 | CLUB \$24.00

Our 2022 Isabelle's Vineyard Chardonnay has a fruit-driven core of green apple, pear and citrus highlighted by refreshing acidity. "Bright" is the best way to describe this wine. Its flavors are vivid and juicy and the mouthfeel is crisp and zesty.

2018 TEMPRANILLO, MONTEREY

\$36.00 | CLUB \$28.80

Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French. Our 2018 Tempranillo has aromas of blackberry and plum with notes of cedar and tobacco. It's full-bodied and richly structured, with blackberry and sour cherry flavors and white pepper notes that glide into a long finish.

RESERVE CLUB SELECTIONS

2020 RESERVE PINOT NOIR, MONTEREY

\$55.00 | CLUB \$44.00

Our 2020 Reserve Pinot Noir is a blend of Pinot Noir clones 777, 667, 115 and Martini. An elegant wine, it opens with aromas of cherry, raspberry, and currant accented by notes of vanilla and baking spice. The well-integrated oak blends with the red and black fruit components on the palate, displaying a silky, medium-bodied mouthfeel with soft tannins.

2020 RESERVE CABERNET SAUVIGNON KURT'S VINEYARD, MONTEREY

\$75.00 | CLUB \$60.00

Dark and concentrated, our 2020 Kurt's Cab opens with aromas of blackberry, elderberry and blueberry with notes of mocha and allspice. The full-bodied palate delivers rich black fruit flavors and subtle oak followed by soft, integrated tannins and a lengthy finish.

2018 RESERVE CLARET, MONTEREY

\$85.00 | CLUB \$68.00

Our 2018 Claret is a sophisticated collection of the Noble Bordeaux grapes. This vintage is characterized by concentrated aromas of blackberries, elderberries, dates, and ripe plums with hints of fresh tarragon and tobacco with notes of mocha and toasty oak. The dense flavors and balanced tannins of this full-bodied wine unfold into a long, layered black-fruit finish. Drinking beautifully now, the 2018 vintage is built for cellaring and will continue to develop over the next decade or more.

LIBRARY CLUB SELECTIONS

We recommend enjoying these perfectly cellared wines within the next 3-6 months.

RESERVE CLARET, MONTEREY

\$100.00 CLUB

Our Claret is a sophisticated assemblage characterized by flavors of black currants and plums with notes of leather and cedar.

ESTATE TEMPRANILLO, MONTEREY

\$60.00 CLUB

Our Tempranillo has subtle aromas of spiced red fruit that lead into a soft palate with red and black fruit flavors of currant and black cherry.

ESTATE PINOT NOIR, MONTEREY

\$60.00 CLUB

Our Estate Pinot Noir is a blend of fruit from five of our vineyards and Winemaker Dave Nagengast has crafted an enticing wine of elegance and finesse. It is wonderfully supple, with a lush mouthfeel and still with hits of red fruit aromas and flavors of black cherry and raspberry with spice and vanilla notes.

CURRENT RELEASES

WHITE WINES

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

RESERVE WINES

	BOTTLE	VIN'S CLUB
2020 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2019 Chardonnay Reserve Riverview	\$45	\$36.00
2019 Chardonnay Reserve SLH	\$50	\$40.00
2013 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2014 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2018 Claret Reserve	\$85	\$68.00
2018 Isabelle Sparkling	\$50	\$40.00
2020 Pinot Noir Reserve	\$55	\$44.00
2019 Pinot Noir Reserve Clone 115	\$75	\$60.00
2019 Pinot Noir Reserve Clone 667	\$75	\$60.00
2018 Pinot Noir Reserve Clone 777	\$75	\$60.00
2020 Pinot Noir Reserve Clone Calera	\$75	\$60.00
2018 Pinot Noir Reserve Clone POM	\$75	\$60.00

RED WINES

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

DESSERT WINES

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

VIN'S LIBRARY WINES

2010 Cabernet Franc	\$60 – Library Club Exclusive
2006 Cabernet Sauvignon	\$60 – Library Club Exclusive
2008 Cabernet Sauvignon	\$60 – Library Club Exclusive
2009 Claret Reserve	\$100 – Library Club Exclusive
2010 Claret Reserve	\$100 – Library Club Exclusive
2010 Claret Reserve 1.5L Magnum	\$250 – Library Club Exclusive
2009 Grenache	\$60 – Library Club Exclusive
2008 Petite Sirah	\$60 – Library Club Exclusive
2009 Pinot Noir	\$60 – Library Club Exclusive
2008 Pinot Noir Reserve	\$75 – Library Club Exclusive
2011 Pinot Noir Reserve SLH	\$90 – Library Club Exclusive

831.455.9990 | scheidvineyards.com | Greenfield & Carmel, CA

SCHEID VINEYARDS

305 HILLTOWN ROAD | SALINAS, CA 93908 | 831.455.9990 | SCHEIDVINEYARDS.COM

PINOT NOIR + ONE PAN SALMON & VEGGIES

While most fish typically pair best with white wine, salmon is hearty enough to stand up to a moderate amount of tannin. Pinot Noir is therefore the perfect candidate to pair with this quick and easy salmon dinner. Pinot Noir is light and fruity but packs enough structure and body to balance the healthy fats in this great-for-any-day-of-the-week salmon recipe.

Serves: 2

Total Time: 45 min

INGREDIENTS:

1 LB SALMON, FRESH OR THAWED

½ LB ASPARAGUS SPEARS WITH ENDS TRIMMED

½ BABY POTATOES, HALVED

1 CUP CHERRY TOMATOES

1-2 MEYER LEMONS, THINLY SLICED INTO COINS

2 SPRIGS OF ROSEMARY, CHOPPED

2 CLOVES OF GARLIC, MINCED

OLIVE OIL FOR DRIZZLING

1 TBSP WHOLE GRAIN MUSTARD

2 TBSP PURE MAPLE SYRUP

¼ TSP PAPRIKA

SALT AND PEPPER

INSTRUCTIONS:

1. Preheat oven to 450 °F and grease a baking sheet.
2. Add the halved baby potatoes to a large bowl. Drizzle with olive oil and sprinkle with salt and pepper. Gently toss until coated and scatter evenly onto the greased baking sheet.
3. Bake potatoes in the oven until they slide off a fork when pierced (10-15 min). Remove the pan from oven.
4. While the potatoes are baking, mix together the maple syrup, whole grain mustard, paprika and a dash of salt and pepper.
5. In the same bowl used for the potatoes, add the asparagus spears and cherry. Toss with olive oil, salt and pepper until coated. Move potatoes to one side of the pan and lay the asparagus and tomatoes on the other. Top both sides with lemon slices.
6. Place the salmon in the center of the baking pan. Drizzle with olive oil and sprinkle with salt and pepper. Pour the maple glaze over top.
7. Place the pan back in the oven until the salmon is tender and flakes with a fork (10-15 min). Turn the broiler on low for the last 2 minutes to caramelize the top of the maple glaze. Serve hot.



MARK YOUR CALENDAR!

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

UPCOMING EVENTS

WINE CLUB: SUNDAY SOCIAL

1:00pm-3:00pm

Sunday, September 17th, 2023

Venue: Greenfield Estate Winery Tasting Room

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm

Saturday, December 2nd, 2023

Venue: Greenfield Estate Winery Tasting Room

ANNUAL WINE CLUB HARVEST CELEBRATION

12:00pm-3:00pm

Saturday, October 7th, 2023

Venue: Greenfield Estate Winery Tasting Room



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

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