

VIN'S CLUB DIGITAL NEWSLETTER
SEPTEMBER 2022



SCHEID FAMILY WINES
CHEERS TO FIFTY YEARS

EST. 1972

LETTER FROM THE SCHEID FAMILY

Dear Friends,

September is here and we are in the thick of harvest. This means our winemaking team is actively crushing and processing the fruit into wine! In late July and early August, we observed veraison at our Riverview, Isabelle's, and Hacienda vineyards. Veraison is the period of ripening for grapes and the vines first signal that the fruit will be ready for harvest in the coming weeks.

Our vineyard team has been hard at work bringing in grapes. Each year, we kick off the season by hand harvesting from our Isabelle's Vineyard. We bring this fruit in early to maintain acidity and sugars as the wine produced from this vineyard is dedicated to our Isabelle Sparkling program. This season has brought us great consistency in weather; steady temperatures during the day and cool evenings have led to ripe fruit with vibrant acidity and color. Our winemakers have been ecstatic with this vintage so far and we look forward to sharing these wines with all of you soon.



Along with being overjoyed with this year's harvest, we are thrilled to be hosting our annual Harvest Party on October 1st. This year should be a blockbuster event celebrating our 50th anniversary. Enjoy live music, food, activities, wine, and more! Please visit our website or email us today to reserve your tickets.

Cheers,

The Scheid Family

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

PRICE INCLUDES 20% DISCOUNT

2021 GRENACHE BLANC, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

Grenache Blanc produces a rich wine with tremendous body and crisp acidity. Our 2021 vintage emphasizes the variety's fruit infused aromatics — yellow apple, citrus, quince and pear with hints of green melon.

2020 ODD LOT RED, MONTEREY

\$24.00 BOTTLE | \$288.00 CASE

Our philosophy with Odd Lot is simple: make a delectable, lip-smacking red blend. The 2020 vintage is packed with aromas of blackberry, cherry, plum, cranberry and notes of mocha.

2019 PETITE SIRAH, MONTEREY

\$28.80 BOTTLE | \$345.60 CASE

The trick when making P.S. is to highlight the fruit and tame the tannins. This ripe and bold wine explodes with aromas of blackberry, plum and black cherry. The palate is full-bodied with soft tannins.

2021 ROUSSANNE, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

Our 2021 vintage is a classic Roussanne, with aromas of yellow apple, stone fruit and melon, complimented by hints of fig and vanilla.

2021 VIOGNIER, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

Our 2021 Viognier features striking aromas of pear, yellow apple, citrus and stone fruit. It offers a medium-bodied palate with layers of crisp acidity.

2019 GSM, MONTEREY

\$28.80 BOTTLE | \$345.60 CASE

Featuring the bright, ripe raspberry fruit of Grenache, the juiciness of Syrah, and the subtle spice and earth of Mourvèdre, this captivating blend is a balance of delightful flavors.



RESERVE CLUB SELECTIONS

2019 RESERVE PINOT NOIR, MONTEREY

\$44.00 BOTTLE | \$528.00 CASE

Our 2019 Reserve Pinot Noir is comprised of the barrels that represent our best lots of the 2019 vintage. It is an elegant wine with aromas of black cherry, blackberry and cassis, accented by notes of vanilla and mocha.

2019 RESERVE CABERNET SAUVIGNON KURT'S VINEYARD, MONTEREY

\$60.00 BOTTLE | \$720.00 CASE

This Reserve Cabernet Sauvignon is dark and concentrated, with aromas of blackberry, elderberry and currant highlighted by hints of vanilla and toasty oak.

2018 RESERVE PINOT NOIR SANTA LUCIA HIGHLANDS, MONTEREY

\$60.00 BOTTLE | \$720.00 CASE

Pinots from Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. Our 2018 delivers mass quantities of black cherry, ripe plum and currant, with notes of vanilla and forest floor.

VIN'S LIBRARY CLUB SELECTIONS

2012 PINOT NOIR

\$50.00 BOTTLE | \$600.00 CASE

For our 2012 vintage, Winemaker Dave Nagengast has crafted a wine of elegance and finesse. It is wonderfully supple, with a heavenly mouthfeel and tons of red fruit aromas and flavors of black cherry and raspberry. We recommend enjoying this perfectly cellared wine within the next 3-6 months.



2013 PINOT NOIR SANTA LUCIA HIGHLANDS

\$80.00 BOTTLE | \$960.00 CASE

A complex blend of Pinot Noir clones 777, Pommard and Calera, epitomizing the voluptuous side of Pinot Noir. A seductive nose of raspberry and black cherry unfold into dark fruit flavors, warm baking spices, and a long, luxurious finish. We recommend enjoying this perfectly cellared wine within the next 3-6 months.

2013 CABERNET SAUVIGNON APPASSIMENTO

\$80.00 BOTTLE | \$960.00 CASE

The 2013 is a full bodied and brooding beauty with generous aromas of dark plum, dried fig, cedar, coffee and cloves. We recommend enjoying this perfectly cellared wine within the next 3-6 months.

MARK YOUR CALENDAR!

2022 VIN'S CLUB RELEASE DATES
SEPTEMBER 9TH | NOVEMBER 14TH

UPCOMING WINE CLUB EVENTS

WINE CLUB HARVEST PARTY- 50 YEAR ANNIVERSARY

12:00pm-3:00pm Saturday,
October 1st, 2022

Venue: Greenfield Winery Tasting Room

WREATH MAKING OPEN HOUSE

10:30am-1:30pm Saturday,
December 3rd, 2022

Venue: Greenfield Winery Tasting Room

VISIT OUR WEBSITE FOR MORE INFORMATION

[SCHEIDVINEYARDS.COM](https://scheidvineyards.com)

831.455.9990 | wineclub@scheidvineyards.com.

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PETITE SIRAH + TRI-TIP WITH CHIMICHURRI

A classic pairing tactic is to match like with like. Tri-tip is tender and rich, an exceptional companion to the luscious density of Petite Sirah. Throw this mouth-watering cut on the grill and whip up a quick and easy chimichurri sauce to brighten the meat and highlight the natural savory notes of our sustainably farmed Monterey County Petite Sirah.

SERVES: 6

TOTAL TIME: 60 MIN

INGREDIENTS:

1 TBSP SESAME SEEDS

1 TBSP SMOKED PAPRIKA

2 TBSP PLUS ½ CUP OLIVE OIL

2 TSP SALT

2 TSP FRESHLY GROUND BLACK PEPPER

2 LBS TRI-TIP STEAK

2 GARLIC CLOVES, MINCED

2 CUPS FRESH PARSLEY, CHOPPED

½ CUP CILANTRO, CHOPPED

¼ CUP RED WINE VINEGAR

1 TBSP AGAVE NECTAR

In a small bowl, mix the sesame seeds, paprika, 2 tablespoons olive oil, 2 teaspoons sea salt and 2 teaspoons black pepper.

Rub all over steak and allow it to sit at room temperature (30 min).

While the steak marinates, set a grill for medium-high, indirect heat.

Place the steak over indirect heat, cover the grill, and turn steak once halfway through. Once the temperature of the thickest part of the steak reaches 115 °F (20-30 min), move to direct heat and lightly char (2 min each side) until the thermometer reaches 120 °F for medium-rare.

Transfer steak to a carving board and allow it to rest before carving against the grain (10 min).

While steak rests, mix minced garlic, chopped parsley, chopped cilantro, vinegar, agave nectar and ½ cup olive oil in a small bowl. Season with salt and pepper to taste.

Serve steak with chimichurri.



CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2020 Chardonnay	\$30	\$24.00
2020 Gewürztraminer	\$25	\$20.00
2020 Grenache Blanc	\$28	\$22.40
2020 Grüner Veltliner	\$28	\$22.40
2020 Pinot Blanc	\$28	\$22.40
2020 Roussanne	\$28	\$22.40
2021 Albariño	\$28	\$22.40
2021 Chardonnay Isabelle's Vineyard		\$24.00
2021 Dry Riesling	\$25	\$20.00
2021 Odd Lot White	\$25	\$20.00
2021 Pinot Noir Rosé	\$25	\$20.00
2021 Sauvignon Blanc	\$25	\$20.00
2021 Viognier	\$28	\$22.40

RED WINES

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

RESERVE WINES

	BOTTLE	VIN'S CLUB
2016 Claret Reserve	\$85	\$68.00
2016 Pinot Noir Reserve Clone 115	\$75	\$60.00
2017 Pinot Noir Reserve Clone 777	\$75	\$60.00
2017 Pinot Noir Reserve Clone POM	\$75	\$60.00
2017 Pinot Noir Reserve SLH	\$75	\$60.00
2018 Cabernet Sauvignon Appassimento	\$75	\$60.00
2018 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2018 Chardonnay Reserve SLH	\$50	\$40.00
2018 Pinot Noir Reserve	\$55	\$44.00
2019 Pinot Noir Reserve Clone 667	\$75	\$60.00
2019 Pinot Noir Reserve Clone Calera	\$75	\$60.00
2019 Sauvignon Blanc Reserve	\$45	\$36.00

VIN'S LIBRARY CLUB WINES

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

DESSERT WINES

	BOTTLE	VIN'S CLUB
2020 Petit Manseng	\$34	\$27.20