

# VIN'S CLUB NEWSLETTER

March 2024



SCHEID  
VINEYARDS



## LETTER FROM THE SCHEID FAMILY

Dear Friends,

2024 arrived quickly, but we took a moment to reflect on the 2023 harvest season post-holidays. Despite being one of the cooler seasons, the absence of heat spikes allowed the grapes to mature leisurely, resulting in aromatic grapes like Sauvignon Blanc with rich and well-defined characteristics. Our bold red grapes, especially the Petite Sirah, have developed into aromas of deep black fruit with fully ripened tannins, boasting some of the most vibrant colors our winemakers have witnessed in years. Dave Nagengast, our Vice President of Winemaking, is optimistic that 2023 might be one of the best overall quality years for Monterey wines and eagerly anticipates the development of our 2023 vintage in the cellar.

During our winter downtime, we focused on our members, the heart of Scheid Vineyards. We are grateful to those who completed our Membership Survey, offering insights into what we excel at and areas where we can improve. We were moved by the numerous shoutouts to our tasting room hosts, who dedicated themselves to providing an exemplary experience, and were thrilled to hear how many of our members really (really, really) enjoy our wine.

While we value the positive feedback, our attention is on meeting our members' desires and addressing areas for improvement. The primary request was for more events, and we're thrilled to announce that we're already working on an expanded events program at our Carmel tasting room. This will feature local farmers' market vendors, trivia nights and a winemaker food and wine pairing with The Meatery. Hopefully, we saw you at our Bubbles & Brunch Valentine's Day event at our Estate Winery this past weekend, but if not, we hope you make it there for one of our four scheduled pick-up parties!

This year, we're turning up the volume, determined to make it the most unforgettable yet! The excitement kicks off with our March release. It's been two decades since the famed quote regarding Merlot in *Sideways* (yes, time flies!), but Merlot is back! Our 2021 vintage offers

rich aromas of blueberries and plums, balanced with lightly toasted wood notes. Additionally, don't miss our small batch production of the 2019 Reserve Syrah, perfect for pairing with your next Friday night pizza or the steak and blue cheese crostini from our recipe section! Share with us how you plan to enjoy your March release selections via email or social media!



Sincerely,

*The Scheid Family*

# FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

## ESTATE CLUB SELECTIONS

### 2023 SAUVIGNON BLANC, MONTEREY

\$25.00 | CLUB \$20.00

Our 2023 Sauvignon Blanc is expressive, with fragrant aromas of guava, pineapple, citrus and subtle notes of fresh herbs. On the palate, it is medium-bodied with bright acidity and a lingering tropical fruit finish.

### 2021 MERLOT, MONTEREY

\$36.00 | CLUB \$28.80

Beginning with a nose of blackberry, vanilla and toasty oak, our Estate Merlot unfolds smoothly into blueberries and plums, framed by a balanced acidity and lightly toasted wood notes. The full-bodied wine fills the palate with elderberries and chocolate all the way through to the sweet oak finish.

### 2022 CHARDONNAY, MONTEREY

\$32.00 | CLUB \$25.60

With aromas of yellow apples, pear, and citrus, and notes of vanilla, butterscotch, and caramel, our 2022 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied with crisp balanced acidity, it has a lingering finish of integrated sweet oak and caramel.

### 2023 ODD LOT WHITE, MONTEREY

\$25.00 | CLUB \$20.00

This fragrant wine has aromas of stone fruit, citrus, and floral notes. On the palate, it is medium bodied with crisp, balanced acidity and sweet tropical fruit notes. The perfect balance of residual sugar and bright acidity gives it wonderful versatility, and it is a delicious wine to serve as an apéritif and with a wide range of foods.

### 2021 SANGIOVESE, MONTEREY

\$36.00 | CLUB \$28.80

Our 2021 vintage is intense and focused, with aromas of blackberry, elderberry, and currants with notes of mocha and black tea. It is bold and full of rich black fruit and framed by elegant tannins. Lingering notes of smoky oak prevail on the finish.

### 2021 PINOT MEUNIER, MONTEREY

\$36.00 | CLUB \$28.80

Our Pinot Meunier has a vibrant ruby color with notes of black cherry, raspberry and currant and subtle notes of vanilla and mocha. The wine has soft structured tannins, balanced acidity, and a bright red fruit finish.

## RESERVE CLUB SELECTIONS

### 2019 SYRAH, MONTEREY

\$60.00 | CLUB \$48.00

Our 2019 Reserve Syrah is bursting with aromas of plum, currants, and cherry with notes of black tea, pepper and mocha. The medium-bodied, velvety mouthfeel is supported by integrated tannins and toasty oak notes that move seamlessly into a supple, spicy lingering finish. It's lush, juicy, food-friendly and is equally comfortable with Saturday night filet mignon as it is with Tuesday night tacos.

### 2020 PINOT NOIR CLONE 115, MONTEREY

\$75.00 | CLUB \$60.00

This single clone, single vineyard bottling is a true reflection of the terroir of our Riverview Vineyard as well as the exquisite Dijon clone 115. This vintage has lifted aromas of cherry, raspberry, cranberry, and currant with notes of mocha and hints of violet. Beautifully balanced, this medium-bodied wine has soft tannins, a balanced bright acidity, and lingering sweet oak finish.

### 2021 PINOT NOIR CLONE CALERA, MONTEREY

\$75.00 | CLUB \$60.00

The Calera clone is characterized by small berries and generally low yields per acre which results in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone bottling is an elegant and refined wine that displays a dark hue, elegant bouquet, plush texture, and persistent fruit finish.

## LIBRARY CLUB SELECTIONS

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

### ESTATE CABERNET SAUVIGNON, MONTEREY

\$60.00 CLUB

This vintage of Cabernet Sauvignon has rich and bold aromas of red fruit that are still evident. With a big body and a long finish, this wine has aged gracefully with currant, spice, and raspberries still fresh on the palate.

### RESERVE CLARET, MONTEREY

\$100.00 CLUB

Our Claret is a sophisticated assemblage characterized by flavors of black currants and plums with leather and cedar notes. This wine has aged gracefully as our Bordeaux style blends always do and is drinking excellently right now with dark fruit flavors combined with hints of earth.

### RESERVE PINOT NOIR CLONE POM, MONTEREY

\$90.00 CLUB

This vintage of POM is drinking beautifully right now! With fresh and floral notes, the bottle age has given it a savory and meaty quality that balances well with the bright red fruit flavors. This bottle has developed a complex and distinct cherry fruit finish that lingers on the palate.

## CURRENT RELEASES

### WHITE WINES

	BOTTLE	VIN'S CLUB
2021 Albariño	\$28	\$22.40
2022 Chardonnay	\$32	\$25.60
2022 Chardonnay Isabelle's Vineyard	\$32	\$25.60
2022 Dry Riesling	\$25	\$20.00
2022 Gewürztraminer	\$25	\$20.00
2022 Grüner Veltliner	\$28	\$22.40
2022 Grenache Blanc	\$28	\$22.40
2023 Odd Lot White	\$25	\$20.00
2022 Pinot Blanc	\$32	\$25.60
2021 Pinot Noir Rosé	\$28	\$22.40
2021 Roussanne	\$28	\$22.40
2023 Sauvignon Blanc	\$25	\$20.00
2021 Viognier	\$28	\$22.40

### RED WINES

	BOTTLE	VIN'S CLUB
2020 50/50	\$36	\$28.80
2020 Arbolitos	\$42	\$33.60
2021 Barbera	\$36	\$28.80
2021 Cabernet Sauvignon	\$42	\$33.60
2020 Dolcetto	\$36	\$28.80
2019 GSM	\$36	\$28.80
2020 Malbec	\$36	\$28.80
2021 Merlot	\$36	\$28.80
2021 Odd Lot Red	\$32	\$25.60
2020 Petite Sirah	\$42	\$33.60
2021 Pinot Meunier	\$36	\$28.80
2020 Pinot Noir	\$42	\$33.60
2021 Sangiovese	\$36	\$28.80
2020 Tannat	\$36	\$28.80
2020 Zin Bob's Way	\$36	\$28.80

### 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
2015 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2016 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2018 Claret Reserve	\$90	\$72.00
2018 Isabelle Sparkling	\$50	\$40.00
2020 Pinot Noir Reserve	\$60	\$48.00
2020 Pinot Noir Reserve Clone 115	\$75	\$60.00
2018 Pinot Noir Reserve Clone 777	\$75	\$60.00
2021 Pinot Noir Reserve Clone Calera	\$75	\$60.00
2018 Pinot Noir Reserve Clone POM	\$75	\$60.00
2017 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2018 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2019 Pinot Noir Santa Lucia Highlands	\$80	\$64.00
2019 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2020 Sauvignon Blanc Reserve	\$45	\$36.00
2019 Reserve Syrah	\$60	\$48.00

### DESSERT WINES

	BOTTLE	VIN'S CLUB
2021 Petit Manseng	\$34	\$27.20
2020 Closing Bell	\$45	\$36.00

### VIN'S LIBRARY WINES

2009 Claret Reserve	\$100 — Library Club Exclusive
2010 Claret Reserve 1.5L Magnum	\$250 — 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

## RESERVE SYRAH + STEAK & BLUE CHEESE CROSTINIS

Winter's almost over, but don't stash away this delicious duo just yet! Our Reserve Syrah is the ultimate sidekick for all seasons. This bold beauty can stand up to the juiciest steak's fatty goodness, and its smooth tannins effortlessly blend with blue cheese's tangy notes. Trust us, your taste buds will thank you!

Serves: 12-15

### TOOLS:

BAKING SHEET

FOIL

COOLING RACK (OR OTHER MEAT RACK)

BREAD KNIFE

PASTRY BRUSH

### INGREDIENTS:

1 LB FLANK STEAK

2 TBSP OLIVE OIL

SALT AND PEPPER

1 FRENCH BAGUETTE

1/2 CUP CHERRY JAM

1 CUP ARUGULA

1/4 CUP CRÈME FRAICHE

1 TBSP SNIPPED CHIVES

### INSTRUCTIONS:

1. Drizzle flank steak with olive oil and season with salt and pepper. Preheat your broiler and let the meat sit as it heats up.

2. Line a baking sheet with foil and place a rack on top. Place flank steak on rack and broil for 5-7 minutes on each side, until cooked to your desired temperature. Let sit.

3. While meat is cooking, slice your baguette into 1/4 inch slices. Brush both sides of each slice with olive oil and sprinkle with salt. Place on a baking sheet.

4. Broil in the oven for 2-3 minutes or until golden. Flip and repeat with the other side.

5. Assemble crostini: cherry jam, arugula, flank steak, creme fraiche, and chives.



## MARK YOUR CALENDAR!

### 2024 VIN'S CLUB RELEASE DATES

MARCH 4<sup>TH</sup> | MAY 6<sup>TH</sup> | SEPTEMBER 9<sup>TH</sup> | NOVEMBER 4<sup>TH</sup>

### UPCOMING EVENTS

#### WINE CLUB: PICK-UP PARTY

1:00pm-3:00pm

Sunday, March 10th, 2024

Venue: Greenfield Winery Tasting Room

#### THE MEATERY: WINEMAKER PAIRING

5:30pm-7:00pm

Sunday, March 24th, 2024

Venue: Carmel Tasting Room

#### BLUES & BITES IN THE VINEYARD

12:00pm-3:00pm

Saturday, June 29th, 2024

Venue: Isabelle's Vineyard, Salinas

#### ANNUAL HARVEST CELEBRATION

12:00pm-3:00pm

Saturday, October 5th, 2024

Venue: Greenfield Winery Tasting Room

#### ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm

Saturday, December 7th, 2024

Venue: Greenfield Winery Tasting Room



VISIT OUR WEBSITE FOR MORE INFORMATION OR CONTACT  
our Wine Club team at 831.455.9990 or [wineclub@scheidfamilywines.com](mailto:wineclub@scheidfamilywines.com)

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