

VIN'S CLUB DIGITAL NEWSLETTER
March 2023



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



LETTER FROM THE SCHEID FAMILY

Dear Friends,

As we enter 2023 it is important to look back at how the 2022 growing season impacted this year's wines.

We experienced high levels of rainfall, causing flooding in parts of the Salinas Valley. Our vineyards were spared and instead, the rainfall benefited our soils and helped fill local reservoirs.

Two heat waves early in 2022 followed by a drop in temperature, made for a longer ripening season. The change in normal climate conditions and the long growing season helped contribute to an exciting array of flavor and complexity in the fruit, leading to exceptional wine quality.

That quality is highlighted in our club favorite, Albariño, where those cool temps and extended time on the vine helped preserve the intense fruit flavors and natural acidity.

We are also excited to announce the return of our Port-style dessert wine, Closing Bell. This limited-production labor of love is the perfect ending to a delicious meal. Blackberry, plum, and cocoa powder notes are complimented by the perfect blend of alcohol and sweetness, which leads to a well-balanced wine with a lengthy black fruit finish.

Be sure to check out our social media and website's event page to keep up with our exciting happenings. Such as our all-new club exclusive Sunday-Social on March 12th,

held at our Estate Winery in Greenfield.

See all the details and RSVP at www.scheidvineyards.com/events.

While you're there, take a look at our other events.

- Wine Down Wednesdays
- Vinyl Nights
- Blues and Bites in the Vineyard
- Annual Harvest Party
- Wreath Making

Sincerely,

The Scheid Family



FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

PRICE INCLUDES 20% DISCOUNT

2022 SAUVIGNON BLANC, MONTEREY

\$20.00 BOTTLE | \$240.00 CASE

Bright notes of grapefruit and citrus, along with hints of pear, pineapple, and guava, give way to a crisp acidity that lends a beautiful freshness and structure to this wine.

2021 PINOT NOIR, MONTEREY

\$32.00 BOTTLE | \$384.00 CASE

The vibrant ruby color of our Pinot Noir showcases intense flavors of vivid raspberry and blackberry. Back notes of pomegranate, spice and delicate hints of rose are framed by a quiet but persistent acidity which supports the fully integrated fruit.

2021 CHARDONNAY, MONTEREY

\$24.00 BOTTLE | \$288.00 CASE

With a fruit-driven core of yellow apples, pears, and stone fruit, our 2021 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing.

2022 ALBARIÑO, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

Fermented and aged in stainless steel to preserve freshness and varietal character, this medium-bodied aromatic white possesses mouthwatering crisp acidity and is a favorite in our tasting room.

2020 MERLOT, MONTEREY

\$24.00 BOTTLE | \$288.00 CASE

Beginning with a nose of blackberry, elderberry, and blueberry, our Estate Merlot unfolds smoothly into notes of allspice, cardamon, hazelnut, and vanilla, framed by a mild acidity and lightly toasted wood notes.

2020 TANNAT, MONTEREY

\$28.80 BOTTLE | \$345.60 CASE

Robust aromas of black cherries, blackberries, plum and hints of vanilla, coffee, leather, and tobacco lead into a palate of intense black fruit. The finish is long and satisfying with savory spice and sweet oak notes.



RESERVE CLUB SELECTIONS

2019 RESERVE CHARDONNAY SANTA LUCIA HIGHLANDS, MONTEREY

\$40.00 BOTTLE | \$480.00 CASE

Elegantly balanced with dramatic flavors of apricot and stone fruit. Aromas of Asian pear, and yellow apple are complemented by hints of vanilla and butterscotch. The medium body is well balanced with vibrant acidity and toasty oak integration that leads to a long, complex finish.

2018 RESERVE PINOT NOIR CLONE POM, MONTEREY

\$60.00 BOTTLE | \$720.00 CASE

A dramatic and vibrant wine, our Scheid Vineyards Clone POM has aromas of black cherry, raspberry, and currant, with notes of hazelnut, cedar, vanilla and toasty oak. It is a classic Pinot Noir, medium-bodied with soft tannins, crisp acidity, and a lingering, sweet smokey finish.

2020 RESERVE PINOT NOIR CLONE CALERA, MONTEREY

\$60.00 BOTTLE | \$720.00 CASE

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.

VIN'S LIBRARY CLUB SELECTIONS

PINOT NOIR RESERVE, MONTEREY

\$60.00 BOTTLE | \$720.00 CASE

Our Reserve is comprised of the five barrels that represent our best lots. A blend of Pinot Noir clones 667, 777, 115 and Pommard, it is an elegant wine with aromas of black cherry and plum with a hint of vanilla and earthy truffles. The well-integrated oak blends with the dark fruit components on the palate, leaving a subtle, full mouthfeel with soft tannins.

We recommend enjoying this perfectly cellared wine within the next 3-6 months.

ESTATE MERLOT, MONTEREY

\$50.00 BOTTLE | \$600.00 CASE

Notes of black fruit character and enhanced by delicious spice and vanilla notes. The bold fruit of this full-bodied wine is balanced with rich oak flavors and unfolds into a smooth, lingering finish.

We recommend enjoying this perfectly cellared wine within the next 3-6 months.

ESTATE TRIPLE LAYER RED, MONTEREY

\$50.00 BOTTLE | \$600.00 CASE

Featuring notes, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spiciness and earthiness of Mourvèdre, this captivating blend is a triple layer of delightful flavors. We recommend enjoying this perfectly cellared wine within the next 3-6 months.

MARK YOUR CALENDAR!

2023 VIN'S CLUB RELEASE DATES

MARCH 12TH | MAY 7TH | SEPTEMBER 17TH | NOVEMBER 12TH

UPCOMING EVENTS

WINE CLUB: SUNDAY SOCIAL - CLUB EXCLUSIVE

1:00pm-3:00pm

Sunday, March 12th, 2023

Venue: Greenfield Estate Winery Tasting Room

VINYL NIGHT

5:30pm-7:00pm

Wednesday, March 15th, 2023

Venue: Carmel Tasting Room

WINE DOWN WEDNESDAY - CLUB EXCLUSIVE

5:30pm-7:00pm

Wednesday, March 29th, 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 Tasting Room

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm

Saturday, December 2nd, 2023

Venue: Greenfield Tasting Room



VISIT OUR WEBSITE FOR MORE INFORMATION OR CONTACT

Graham Brown at 831.455.9990 or Wineclub@scheidfamilywines.com

FOLLOW US FOR THE LATEST EVENT AND WINERY UPDATES!



CHARDONNAY + CHICKEN PICCATA

Tonight's recipe for success: Take a chicken breast, slice it thin, dress it in melted butter and zingy lemon juice, sprinkle on a few tangy capers and voilà – success! Match this classic Italian-American dish with our Chardonnay for that extra boost of flavor.

Serves: 6

Total Time: 45 min

Ingredients:

2 LBS CHICKEN CUTLETS, TENDERS OR BREASTS

2 ½ TSP SEA SALT, DIVIDED

½ TSP PEPPER

1 CUP FLOUR

10 TBSP UNSALTED BUTTER, CUT INTO PIECES AND DIVIDED

4 TBSP OLIVE OIL, DIVIDED

1 SHALLOT, MINCED

1 TBSP GARLIC, MINCED

1 ½ CUPS CHICKEN STOCK

1 LEMON, JUICED (1 TBSP) AND ZESTED (2 TSP)

2 TBSP CAPERS, DRAINED

1 SMALL BUNCH PARSLEY, CHOPPED FOR GARNISH

Instructions:

1. Slice the chicken in half horizontally, making sure the thickness is roughly the same throughout to ensure even cooking. Season with salt and pepper on both sides.
2. Dredge each piece of chicken in the flour and gently shake to remove excess. Discard remaining flour.
3. Set a large skillet over medium-high heat and add 2 tablespoons of olive oil and 3 tablespoons of butter. Stir until melted.
4. Add 2 or 3 chicken cuts to the pan at a time, working in small, uncrowded batches. Sauté until browned (2-3 min) and flip to sauté the other side (2-3 min). Add 2 more tablespoons of oil and 3 more tablespoons of butter to the pan before beginning each new batch.
5. Remove the chicken and set on a plate, keeping the drippings in the pan. Add the shallots and sauté until tender (1 min). Add the garlic and sauté (1 min).
6. Add the chicken stock and simmer for several minutes until the volume has reduced by approximately half (4-5 min).
7. Reduce heat to low and stir in the remaining 4 tablespoons butter, adding the capers, lemon juice and zest. Add sea salt to taste.
8. Plate the chicken by pouring the sauce over top and sprinkling parsley for garnish. Serve immediately.



CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2022 Albariño	\$28	\$22.40
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
2022 Sauvignon Blanc	\$25	\$20.00
2021 Viognier	\$28	\$22.40

RED WINES

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

RESERVE WINES

	BOTTLE	VIN'S CLUB
2019 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
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
2017 Claret Reserve	\$85	\$68.00
2017 Isabelle Sparkling	\$50	\$40.00
2017 Pinot Noir Reserve Clone 115	\$75	\$60.00
2017 Pinot Noir Reserve Clone 777	\$75	\$60.00
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

DESSERT WINES

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

VIN'S LIBRARY WINES

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

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SCHEID VINEYARDS

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