

VIN'S CLUB NEWSLETTER

May 2024



SCHEID
VINEYARDS



WIND
POWERED
WINE

LETTER FROM THE SCHEID FAMILY

Dear Friends,

Spring has sprung in the vineyards! Although it may seem like a quieter time in the vineyards, April and May are imperative to the growth cycle. We see the blooming period where clusters go from immature to fruitful berries and we start changing our irrigation processes to limit the water to each vine, so that it begins to focus on fruit growth. In the winery, winemakers are finding the 2023 vintage to have riper aromatic profiles with distinct varietal characteristics and full-bodied structured wines. Most of our aromatic whites have been bottled and are ready for drinking and our big bold reds have started the aging process in barrels.

Spring Release Highlights:

We are so excited (but not surprised) to announce that our 2022 Estate Dolcetto received a gold medal in the Monterey International Wine Competition & Winemaker Challenge International Wine Competition. We had our inaugural vintage of this delicious single-varietal bottling in 2017 and couldn't be happier to see it continue receiving the acclaim it deserves. "Dolcetto," an Italian varietal that translates to "little sweet one," is actually not a sweet wine but meant as a term of endearment. We think this nickname is clearly justified, but we'll let you be the judge.

For our Reserve members, we are thrilled to announce that the Appassimento is back, baby! For any club newbies, the Cabernet Appassimento is a unique wine that we allow to dry slowly on the vine, concentrating the flavors into a rich and decadent wine that we sell out each year it is produced. While this vintage is drinking exceptionally right now, we suggest adding a second bottle to your cellar collection since this beauty will age gracefully. We

should also mention that this wine sells out each year, so don't wait too long!



This year has already been full of fun events, including our exclusive member March pick-up party (Don't forget to RSVP for the May pickup!), Trivia nights in the Carmel tasting room, Bubbles & Brunch at our Winery, and an impressive chef and winemaker pairing with The Meatery. Next up in June is Blues & Bites, one of our favorite events at our Isabelle Vineyard. Additionally, we are preparing for a special summer release party to celebrate the first vintage of our Reserve Isabelle's

Vineyard Pinot Noir. Should we throw a virtual event to the lineup? Let us know. Your feedback means everything to us, and we can't wait to create more unforgettable moments throughout the year.

Sincerely, *The Scheid Family*

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2023 ALBARINO, MONTEREY

\$28.00 | CLUB \$22.40

Pure and vibrant, our 2023 vintage has aromas of pineapple, pears, stone fruit, and floral honeysuckle. Fermented and aged in stainless steel to preserve freshness and varietal character, this medium-bodied aromatic white possesses mouthwatering crisp acidity and a lingering bright tropical fruit finish.

2021 50/50, MONTEREY

\$36.00 | CLUB \$28.80

Our 2021 Cab/Syrah blend possesses the structure and dark fruit flavors of Cabernet Sauvignon and Syrah's softness and punched-up fruit. The aromas of blackberry, black cherry, and ripe plum notes are accented with hints of fresh herbs, vanilla, and mocha. Rich black fruit, integrated tannins, and a lingering sweet oak finish will convince you that soul mates really do exist.

2023 GSM ROSÉ, MONTEREY

\$28.00 | CLUB \$22.40

Our 2023 vintage displays aromas of cherries, strawberries, currants, and ripe melon with rose floral notes. It is medium-bodied with bright acidity and a lingering red fruit finish, making it an ideal match for various foods. Although often considered a "summer wine," this Rosé is perfect for any night of the year.

2023 CHARDONNAY - ISABELLE'S VINEYARD, MONTEREY

\$32.00 | CLUB \$25.60

We chose to let the beauty of the Monterey AVA shine by producing our Isabelle's Vineyard Chardonnay in an unoaked, Chablis-like, Old-World style. This vintage 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.

2022 DOLCETTO, MONTEREY

\$36.00 | CLUB \$28.80

Our 2022 vintage stands out for its pure fruit and firm structure. Aromas of strawberries, cherries, currants, and raspberries with hints of floral and vanilla earth tones provide the yum factor on a palate that is concentrated yet elegant.

2021 GSM, MONTEREY

\$36.00 | CLUB \$28.80

Our 2021 GSM features the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spice and earth of Mourvèdre; this captivating blend is a balance of delightful flavors. Aromas of blackberry, black cherry, currant, and plum on a medium-bodied palate of soft tannins, bright juicy black fruit and balanced acidity lead into a lingering sweet oak finish.

RESERVE CLUB SELECTIONS

2019 CHARDONNAY – SANTA LUCIA HIGHLANDS, MONTEREY

\$50.00 | CLUB \$40.00

The 2019 vintage has aromas of Asian pear, yellow apple, citrus, and stone fruit, which are complemented by hints of vanilla and caramel. The medium body is well balanced with vibrant acidity and smooth oak integration that lead to a long, complex finish. Enjoy this delicious wine with a creamy pasta dish or roasted chicken.

2019 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, cranberry, and raspberry, with a sweet oak influence of vanilla notes.

2021 CABERNET SAUVIGNON – APPASSIMENTO, MONTEREY

\$80.00 | CLUB \$64.00

Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish, almost port-like richness. The grapes are allowed to dry slowly on the vine, which intensely concentrates the flavors. The result is a full-bodied and brooding beauty with generous aromas of blackberry, plum, elderberry, and fig, followed by hints of vanilla, tobacco, and chocolate. Drinking beautifully now, this is one to lay down for a decade or more.

LIBRARY CLUB SELECTIONS

50/50, MONTEREY

\$60.00 CLUB

Our 50/50 indeed ages like fine wine, with beautiful dark fruit, leather, and a spicy earthiness. Age has gracefully softened the tannins of the Cabernet, and the Syrah still provides savory fruit flavors that linger on the palate long after the last sip. Enjoy this wine within the next 3-6 months.

PINOT NOIR RESERVE, MONTEREY

\$75.00 CLUB

This vintage was drinking too good to pass up releasing as a library wine right now. Winemakers were impressed with the fullness of the body, dark raspberry, and currant, which leads us to believe it might be close to premium drinking. However, if you have the patience (we didn't), this could be held for another 1-2 years.

CABERNET SAUVIGNON – KURT'S VINEYARD, MONTEREY

\$90.00 CLUB

Dark and concentrated, Kurt's Cabernet is full-bodied and jammy in all the right places. Aromas of rich black fruit are followed by plum, elderberry, and plum on the palate. Age in the cellar has integrated the tannins, and it finishes with a lengthy, complex finish.

CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2023 Albariño	\$28	\$22.40
2022 Chardonnay	\$32	\$25.60
2023 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 GSM Rosé	\$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
2021 50/50	\$36	\$28.80
2020 Arbolitos	\$42	\$33.60
2021 Barbera	\$36	\$28.80
2021 Cabernet Sauvignon	\$42	\$33.60
2022 Dolcetto	\$36	\$28.80
2021 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
2021 Pinot Noir	\$42	\$33.60
2021 Sangiovese	\$36	\$28.80
2020 Tannat	\$36	\$28.80
2021 Zin Bob's Way	\$36	\$28.80

RESERVE WINES

	BOTTLE	VIN'S CLUB
2020 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2021 Cabernet Sauvignon Appassimento	\$80	\$64.00
2019 Chardonnay Reserve SLH	\$50	\$40.00
2018 Claret Reserve	\$90	\$72.00
2015 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2016 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2018 Isabelle Sparkling	\$50	\$40.00
2020 Pinot Noir Reserve	\$60	\$48.00
2020 Pinot Noir Reserve Clone 115	\$75	\$60.00
2019 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
2019 Pinot Noir Santa Lucia Highlands	\$80	\$64.00
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 SLH 1.5L Etched Magnum	\$200	\$160.00
2019 Reserve Syrah	\$60	\$48.00

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 Estate	\$60 – Library Club Exclusive
2015 Cabernet Sauvignon Kurt's Vinyard	\$90 – Library Club Exclusive
2010 Claret Reserve	\$100 – Library Club Exclusive
2011 Claret Reserve	\$100 – Library Club Exclusive
2012 Claret Reserve	\$100 – Library Club Exclusive
2013 Isabelle Sparkling	\$75 – Library Club Exclusive
2013 Pinot Noir Reserve	\$90 – Library Club Exclusive
2014 Pinot Noir Clone POM Reserve	\$90 – Library Club Exclusive

ISABELLE'S CHARDONNAY + KALE & CITRUS SALAD

As the weather heats up, this easy, no-fuss dish is quick and crowd-pleasing. Be sure to have a bottle of our 2023 Isabelle's Chardonnay chilled in the fridge before you start chopping. Serve this as a simple side, an easy lunch, or add a protein of your choice to make it the centerpiece of your dining room table tonight!

Serves: 4

INGREDIENTS:

1 BUNCH CURLY KALE
1/2 TSP OLIVE OIL
SALT
1 ORANGE, PEELED AND SLICED
1/2 GRAPEFRUIT, PEELED AND SLICED
1/2 CUP CRUMBLED GOAT CHEESE
1/2 CUP
WALNUTS
1 AVOCADO, SLICED

FOR THE DRESSING

1/2 CUP OLIVE OIL
2 TBSP RED WINE VINEGAR
2 TBSP ORANGE JUICE
1 TBSP DIJON MUSTARD
1/2 TBSP HONEY
SALT AND PEPPER, TO TASTE

INSTRUCTIONS:

1. Wash and chop kale.
2. Drizzle kale with olive oil, and sprinkle with salt. Massage until soft.
3. Add orange, grapefruit, goat cheese and walnuts and set aside.
4. In a jar, combine all dressing ingredients. Cover with lid and shake until fully combined.
5. Toss salad with dressing. Top with avocado and enjoy!



MARK YOUR CALENDAR!

2024 VIN'S CLUB RELEASE DATES

SEPTEMBER 9TH | NOVEMBER 4TH

UPCOMING EVENTS

WINE CLUB: PICK-UP PARTY

1:00pm-3:00pm

Sunday, May 12th, 2024

Venue: Greenfield Winery Tasting Room

ANNUAL HARVEST CELEBRATION

12:00pm-3:00pm

Saturday, October 5th, 2024

Venue: Greenfield Winery Tasting Room

BLUES & BITES IN THE VINEYARD

12:00pm-3:00pm

Saturday, June 29th, 2024

Venue: Isabelle's Vineyard, Salinas

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

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