

VIN'S CLUB NEWSLETTER

November 2024



SCHEID
VINEYARDS



LETTER FROM THE SCHEID FAMILY

Dear Friends,

Harvest 2024 is in full swing, and we're thrilled to share the exceptional quality of this year's grapes! Our vineyard team anticipates wrapping up the final picks by the first week of November. With lighter yields and earlier fruit ripening, this harvest promises to be smoother than last year's. Our winemakers are eager to bring in the remaining dark red varieties and begin the transformation that will ultimately end up in your wine glass.



We're excited to announce the release of our highly anticipated Tempranillo, which has been sold out due to incredible demand! This vintage showcases delightful earthy notes and rich dark fruit flavors, making it the perfect pairing for our Baked Ziti featured in the recipe section.

Additionally, we're thrilled to introduce a magnum of our 2015 Reserve Kurt's Cabernet to our Library members. Known for their

remarkable aging potential, magnums (1.5 liters) offer a depth of flavor that surpasses traditional 750 ml bottles. We can't wait for you to experience these extraordinary wines.

Reflecting on the past year, we were overjoyed to see many familiar faces at our Annual Harvest Party (thank you for braving the heat!). Your support means the world to our team, and we are deeply grateful for your enthusiasm and loyalty. For this upcoming release, our pick-up event will take place at our Carmel tasting room over three nights in mid-November. We can't wait to celebrate with you and look forward to seeing you there!

Sincerely,

The Scheid Family

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2020 CABERNET SAUVIGNON, MONTEREY

\$42.00 | CLUB \$33.60

Our 2020 vintage is intense and focused, with aromas of blackberry, blueberry, and ripe plum, notes of tarragon, and toasty oak. Bold and full-bodied, it is framed by elegant tannins. Lingering notes of black fruit, vanilla, and mocha prevail on the finish. This vintage drinks beautifully now but could age nicely over the next five years.

2021 TEMPRANILLO, MONTEREY

\$42.00 | CLUB \$33.60

Our 2021 Tempranillo has aromas of blackberry, black cherries, and plum with notes of vanilla and smokey oak. It's medium-bodied with soft tannins and rich red fruit that leads into a lingering sweet oak finish.

2023 PINOT BLANC, MONTEREY

\$32.00 | CLUB \$25.60

Our 2023 Pinot Blanc is a rich and expressive wine with fragrant aromas of yellow apple, ripe pear, and fresh figs. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of butterscotch and hazelnuts with a kiss of toasty oak.

2020 TOURIGA NACIONAL, MONTEREY

\$36.00 | CLUB \$28.80

The 2020 vintage is loaded with aromas of blackberry, currant, and cherry, followed by hints of violet, chocolate, vanilla, and spicy oak. This medium-bodied wine has soft and integrated tannins that extend into a lingering finish with bright black fruit notes and sweet oak.

2021 GEWÜRZTRAMINER, MONTEREY

\$25.00 | CLUB \$20.00

Our 2021 Gewürztraminer is a fragrant wine with aromas of lychee, pineapple and citrus with floral notes of honeysuckle. On the palate, it is medium-bodied with balanced acidity and bright 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 as well as with a wide range of foods.

2021 GRÜNER VELTLINER, MONTEREY

\$28.00 | CLUB \$22.40

On the palate, our 2021 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.

RESERVE CLUB SELECTIONS

2019 CLARET 1.5L, MONTEREY

\$200.00 | CLUB \$160.00

Our 2019 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, elderberry, and ripe plum with hints of allspice, 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 2019 is built for cellaring and will continue to develop over the next decade or more.

2019 ISABELLE SPARKLING, MONTEREY

\$50.00 | CLUB \$40.00

Our 2019 Isabelle Sparkling Wine is an elegant and complex cuvée with aromas of green apple, Asian pear, currant, floral notes, and a hint of brioche. It has crisp, balanced acidity, bright fruit notes, and a lingering delicate mousse finish. Here's to Isabelle, much loved and greatly missed.

LIBRARY CLUB SELECTIONS

2014 ISABELLE SPARKLING, MONTEREY

\$75.00 CLUB

Our 2014 Isabelle Sparkling Wine is a brut-style cuvée made from our Estate Chardonnay and Pinot Noir grapes. Its aromas include green apple, pear, and hints of white flowers. With age, this vintage has developed into a complex medley of honey and sweet brioche flavors. This bottle is celebration-worthy and ready to drink.

2015 RESERVE CABERNET SAUVIGNON - KURT'S VINEYARD 1.5L, MONTEREY

\$220.00 CLUB

The 2015 vintage is dark and concentrated, with notes of black currants, ripe berries, dried herbs, mocha, and earth. Smooth, integrated tannins follow opulent fruit flavors and a dash of new oak. This beauty could remain in its magnum form for another 5-8 years, or it is drinking beautifully now if you want to pop it open with friends over the holidays.



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 |
| 2021 Gewürztraminer | \$25 | \$20.00 |
| 2021 Grüner Veltliner | \$28 | \$22.40 |
| 2023 Grenache Blanc | \$28 | \$22.40 |
| 2023 Odd Lot White | \$25 | \$20.00 |
| 2023 Pinot Blanc | \$32 | \$25.60 |
| 2023 Roussanne | \$28 | \$22.40 |
| 2023 Sauvignon Blanc | \$25 | \$20.00 |
| 2023 Viognier | \$28 | \$22.40 |

RED WINES

| | BOTTLE | VIN'S CLUB |
|-------------------------|--------|------------|
| 2021 50/50 | \$36 | \$28.80 |
| 2021 Barbera | \$36 | \$28.80 |
| 2020 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 |
| 2022 Odd Lot Red | \$32 | \$25.60 |
| 2020 Petite Sirah | \$42 | \$33.60 |
| 2022 Pinot Meunier | \$36 | \$28.80 |
| 2020 Pinot Noir | \$42 | \$33.60 |
| 2021 Sangiovese | \$36 | \$28.80 |
| 2021 Tempranillo | \$42 | \$33.60 |
| 2020 Touriga Nacional | \$36 | \$28.80 |
| 2020 Tannat | \$36 | \$28.80 |
| 2021 Zin Bob's Way | \$36 | \$28.80 |

RESERVE WINES

| | BOTTLE | VIN'S CLUB |
|---|--------|------------|
| 2021 Cabernet Sauvignon Kurt's Vineyard | \$75 | \$60.00 |
| 2021 Cabernet Sauvignon Appassimento | \$80 | \$64.00 |
| 2019 Chardonnay Reserve SLH | \$50 | \$40.00 |
| 2020 Chardonnay Riverview Vineyard | \$45 | \$36.00 |
| 2019 Claret Reserve | \$90 | \$72.00 |
| 2019 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 |
| 2021 Pinot Noir — Isabelle's Vineyard | \$75 | \$60.00 |
| 2021 Pinot Noir Santa Lucia Highlands | \$80 | \$64.00 |
| 2019 Pinot Noir SLH 1.5L Etched Magnum | \$200 | \$160.00 |

DESSERT WINES

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

VIN'S LIBRARY WINES

| | |
|---|--------------|
| 2015 Cabernet Sauvignon, Kurt's Vineyard: | \$90 — Club |
| 2010 Claret | \$100 - Club |
| 2011 Claret | \$100 - Club |
| 2011 Pinot Noir Reserve | \$75 — Club |
| 2013 Pinot Noir Reserve | \$75 — Club |
| 2015 Pinot Noir Reserve | \$75 - Club |

2021 ESTATE TEMPRANILLO + BAKED ZITI

Our 2021 Estate Tempranillo is a perfect pairing with this Baked Ziti recipe. Its richness balances the tomato's acidity. The wine's earthy undertones resonate with the dish's herbs and spices, making each bite a harmonious delight. This combination elevates the meal and showcases the versatility of both the wine and the dish.

Serves: 6

Total Time: 40 min

INGREDIENTS:

16 OZ DRY ZITI PASTA
32 OZ MARINARA SAUCE
16 OZ RICOTTA CHEESE
2 GARLIC CLOVES, MINCED
1 TBSP LEMON ZEST
1 TSP OREGANO
¼ TSP RED PEPPER FLAKES
¾ TSP SEA SALT, PLUS A DASH FOR PASTA WATER
BLACK PEPPER, FRESHLY GROUND
1 LB FRESH SPINACH
1 ½ CUPS SMOKED MOZZARELLA CHEESE
¼ CUP GRATED PECORINO CHEESE
1 SMALL BUNCH PARSLEY, CHOPPED FOR GARNISH

INSTRUCTIONS:

1. Preheat oven to 425 °F. Cover the bottom of a 9in x 13in baking dish with ½ cup (4 oz) of marinara sauce.
2. Mix the ricotta cheese, garlic, lemon zest, oregano, red pepper flakes, ¼ teaspoon black pepper and ½ teaspoon sea salt in a medium bowl. Set aside.
3. Bring a large pot of salted water to a boil. Add the pasta and cook according to package instructions or until al dente (8-10 min). Drain excess water from the pasta. Transfer pasta to a large bowl and return the pot to the stove.
4. Over low heat, coat the bottom of the pot with olive oil and add the spinach. Sauté until just wilted (1-2 min), adding large handfuls one at a time. Remove the pot from the heat and squeeze the excess liquid from the spinach. Roughly chop and set aside.
5. Return the pasta, remaining marinara and most of the chopped spinach to the pot. Add a dash of sea salt and ground black pepper to taste. Toss to combine.
6. Add half of the pasta and spinach mix to the baking dish. Top with ricotta cheese and sprinkle with remaining chopped spinach. Add the remaining pasta on top and cover with grated Pecorino and smoked mozzarella cheese.
7. Lightly drizzle top of dish with olive oil. Bake until cheese is bubbly and browned (16-22 min).
8. Garnish with chopped parsley and serve hot.



MARK YOUR CALENDAR!

UPCOMING EVENTS

WINE CLUB: PICKUP PARTY

6:30pm-8pm

Friday, Saturday & Sunday; Nov 15-17

Venue: Carmel tasting room

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm

Saturday, December 7th, 2024

Venue: Greenfield Winery Tasting Room

PAINT & SIP

11:00am- 2:00pm

Saturday, Nov. 16th, 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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