

VIN'S CLUB DIGITAL NEWSLETTER
November 2022



SCHEID FAMILY WINES
CHEERS TO FIFTY YEARS

EST. 1972

LETTER FROM THE SCHEID FAMILY

Dear Friends,

As this year's harvest season comes to a close, and our newly vinted wines enter their resting stages, we begin to look forward to the holiday season. The holidays offer a reprieve from the intense schedules crush places on our teams and allows us time to share our passion with friends and family. With brisk mornings, and early sunsets, it's that time of year when we begin planning to share hearty meals and the wines that go with them!

At the time of this writing, most of our fruit has been harvested. Our white varietals, and the lighter reds such as Pinot Noir and Sangiovese are in the winery under the watchful eyes of our winemakers. Thick skinned fruit such as Cabernet Sauvignon and Petite Sirah will be some of the last to harvest allowing them extra time on the vines to fully ripen and bring out the best possible flavors. Harvest began on August 16th with Pinot Noir from our Isabelle's Vineyard designated for our Isabelle Sparkling wine and we are on track to finish by late October.



Once again, we would like to thank everyone who were able to join us for our 50th Anniversary Harvest Party! It was wonderful to see so many of you, our Club Members, with friends and families to celebrate this milestone. We toast to the past fifty years and look forward to continuing our goal of showcasing the best wines Monterey County has to offer.

Cheers,

The Scheid Family

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

PRICE INCLUDES 20% DISCOUNT

2021 PINOT BLANC, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

Our 2021 Pinot Blanc is expressive, with fragrant aromas of yellow apple, ripe pear and stone fruit. On the palate, it is medium bodied with a soft, round mouthfeel. The lingering finish has subtle notes of caramel and vanilla.

2020 CABERNET SAUVIGNON, MONTEREY

\$32.00 BOTTLE | \$384.00 CASE

Our 2020 vintage is intense and focused, with aromas of blackberry, blueberry and ripe plum and 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. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

2021 BARBERA, MONTEREY

\$28.80 BOTTLE | \$345.60 CASE

Our 2021 vintage is bright and appealing, with ripe red fruit flavors of cranberry, cherry and currant accented by vanilla and floral notes. The texture is vibrant yet velvety with juicy, supple tannins and a medium-bodied mouthfeel. An exuberant fresh fruit character makes for a delicious experience.

2021 GRÜNER VELTLINER, MONTEREY

\$22.40 BOTTLE | \$268.80 CASE

On the palate it is medium bodied with balanced acidity and floral notes. Loads of citrus, green pear and quince define the wine, complimented by hints of pineapple, and lemon blossom that lead into a crisp, tropical fruit finish.

2021 GEWÜRZTRAMINER, MONTEREY

\$20.00 BOTTLE | \$240.00 CASE

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 aperitif as well as with a wide range of foods.

2020 ZIN-BOBS-WAY, LODI

\$24.00 BOTTLE | \$288.00 CASE

Ripe, juicy flavors of black cherry, blackberry and plum unfold into a lingering finish with subtle notes of leather and spice. As always, we're proud to present our 2020 Old Vine Zinfandel or, as we affectionately call it, Zin Bob's Way.

RESERVE CLUB SELECTIONS

CLARET RESERVE 1.5L, MONTEREY

\$160.00 BOTTLE | \$960.00 CASE (6 Bottles)

Our Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, blueberry, currant, and ripe plum with hints of fresh tarragon, hazelnut, and vanilla. The dense flavors and balanced tannins of this full-bodied wine integrate perfectly for a long, layered finish. While drinking beautifully now, this wine is built for cellaring and will continue to develop over the next decade or more.

2017 “ISABELLE” SPARKLING, MONTEREY

\$40.00 BOTTLE | \$480.00 CASE

Our 2017 Isabelle Sparkling Wine is an elegant and complex cuvée, with aromas of green pear,

red apple, and citrus with hints of honey and brioche. This medium-bodied wine has structured acidity, mineral notes, and a lingering delicate mousse finish. Here's to Isabelle, much loved and greatly missed.

2017 CLARET RESERVE, MONTEREY

\$68.00 BOTTLE | \$816.00 CASE

The dense flavors and balanced tannins of this full-bodied wine unfold into a long, layered black-fruit finish. Drinking beautifully now, the 2017 is built for cellaring and will continue to develop over the next decade or more.

VIN'S LIBRARY CLUB SELECTIONS

2010 CABERNET SAUVIGNON, MONTEREY

\$50.00 BOTTLE | \$600.00 CASE

Intense and focused, with a rich, concentrated core of blackberry and black raspberry fruit, complemented by notes of coffee and chocolate on the finish. The balance of fruit, acidity and well-integrated tannins make this an ideal companion to fine cuisine. We recommend enjoying this perfectly cellared wine within the next 3-6 months.

2010 CLARET, MONTEREY

\$100.00 BOTTLE | \$1,200.00 CASE

Our 2010 Claret is characterized by concentrated aromas of blackberries and black currants with notes of tobacco, dark chocolate, and bacon smoke. The dense flavors and balanced tannins of this full-bodied wine integrate beautifully for a long, layered finish. We recommend enjoying this perfectly cellared wine within the next 3-6 months.

2012 “ISABELLE” SPARKLING, MONTEREY

\$75.00.00 BOTTLE | \$900.00 CASE

Our 2012 Isabelle Sparkling Wine is an elegant and complex cuvée in a brut style, with aromas of yellow apple, pear, and hints of honey, almond and brioche. Produced in the traditional méthode champenoise. We recommend enjoying this perfectly cellared wine within the next 3-6 months.



MARK YOUR CALENDAR!

2023 VIN'S CLUB RELEASE DATES

MARCH 10TH | MAY 5TH | SEPTEMBER 15TH | NOVEMBER 10TH

UPCOMING WINE CLUB EVENTS

WREATH MAKING OPEN HOUSE

10:30am-1:30pm Saturday,

December 3rd, 2022

Venue: Greenfield Winery Tasting Room

HARVEST PARTY

12:00pm-3:00pm Saturday,

October 7th, 2023

Venue: Greenfield Winery Tasting Room

VISIT OUR WEBSITE FOR MORE INFORMATION

OR CONTACT NATE MILLAN

831.455.9990 | wineclub@scheidfamilywines.com

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BARBERA + BAKED ZITI

Barbera packs a punch when it comes to flavor allowing it to pair well with meatless pasta dishes without overwhelming them. The zesty tomato of this Baked Ziti recipe sings alongside the bright berry notes of the Barbera and the creamy ricotta cheese is supported by its soft, Central Coast tannins.

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:

Preheat oven to 425 °F. Cover the bottom of a 9in x 13in baking dish with ½ cup (4 oz) of marinara sauce.

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.

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.

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.

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.

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.

Lightly drizzle top of dish with olive oil. Bake until cheese is bubbly and browned (16-22 min).

Garnish with chopped parsley and serve hot.



CURRENT RELEASES

ESTATE WHITE WINES	BOTTLE	VIN'S CLUB	RESERVE ESTATE WINES	BOTTLE	VIN'S CLUB
2020 Chardonnay	\$30	\$24.00	2017 Claret Reserve	\$85	\$68.00
2021 Chardonnay Isabelle's Vineyard	\$30	\$24.00	2017 Pinot Noir Reserve Clone 115	\$75	\$60.00
2020 Gewürztraminer	\$25	\$20.00	2017 Isabelle Sparkling	\$50	\$40.00
2021 Grenache Blanc	\$28	\$22.40	2017 Pinot Noir Reserve Clone 777	\$75	\$60.00
2020 Grüner Veltliner	\$28	\$22.40	2017 Pinot Noir Reserve Clone POM	\$75	\$60.00
2020 Pinot Blanc	\$28	\$22.40	2018 Pinot Noir Reserve SLH	\$75	\$60.00
2021 Roussanne	\$28	\$22.40	2019 Cabernet Sauvignon Appassimento	\$75	\$60.00
2021 Albariño	\$28	\$22.40	2019 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2021 Dry Riesling	\$25	\$20.00	2018 Chardonnay Reserve SLH	\$50	\$40.00
2021 Odd Lot White	\$25	\$20.00	2019 Pinot Noir Reserve	\$55	\$44.00
2021 Pinot Noir Rosé	\$25	\$20.00	2018 Syrah Reserve	\$55	\$44.00
2021 Sauvignon Blanc	\$25	\$20.00	2019 Pinot Noir Reserve Clone 667	\$75	\$60.00
2021 Viognier	\$28	\$22.40	2019 Pinot Noir Reserve Clone Calera	\$75	\$60.00
			2019 Sauvignon Blanc Reserve	\$45	\$36.00

ESTATE RED WINES	BOTTLE	VIN'S CLUB	VIN'S LIBRARY WINES	
2019 GSM	\$36	\$28.80	2007 Petite Sirah	\$50
2019 Petite Sirah	\$36	\$28.80	2007 Syrah	\$50
2018 Touriga Nacional	\$36	\$28.80	2007 Merlot	\$50
2018 Zinfandel	\$30	\$24.00	2008 Merlot	\$50
2019 50/50	\$36	\$28.80	2009 Claret Reserve	\$100
2019 Cabernet Sauvignon	\$40	\$32.00	2009 "Isabelle" Sparkling	\$75
2019 Dolcetto	\$36	\$28.80	2010 Claret Reserve 1.5L Magnum	\$200
2019 Merlot	\$30	\$24.00	2011 Petite Sirah	\$50
2020 Odd Lot Red	\$30	\$24.00	2011 Pinot Noir Reserve Clone 667	\$80
2019 Sangiovese	\$30	\$24.00	2012 Pinot Noir	\$50
2019 Tannat	\$36	\$28.80	2012 Pinot Noir Reserve	\$60
2020 Arbolitos	\$40	\$32.00	2012 Pinot Noir Reserve Clone 667	\$80
2020 Barbera	\$36	\$28.80	2013 Pinot Noir Reserve SLH	\$80
2020 Pinot Noir	\$40	\$32.00		

DESSERT WINES

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



SCHEID FAMILY WINES

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