

May 2025

Scheid Vineyards Club Release



Winery Update



Our winemakers have been hard at work, balancing science and artistry in both the lab and the winery. From carefully aging our red wines in small oak barrels to fine-tuning the final touches on our vibrant, aromatic whites from the 2024 vintage—every step is a labor of love. While tasting (and then tasting again) is certainly a highlight, each wine, whether a single varietal or a carefully crafted blend, results from precision, patience, and passion.

Notably, our winemakers enjoyed tasting through our selection of library wines to decide which vintages were at the perfect drinking age to release to our Library Club this May. While everything showed promise, the 2013 Claret was a standout. Perfectly at its peak, it shows layers of leather and plum, with a long, warm finish. With a few openings left in our Library Club, now is the perfect time to secure these wines that have been cellared to perfection.

2025 Happenings

Spring is in full swing, and we've already shared unforgettable moments. We loved catching up with everyone at our March Pickup Party and indulging in fried chicken with Chef Todd at our Carmel Tasting Room's food and wine pairing. If you haven't joined us for Trivia Night in Carmel, now's the perfect time to RSVP—happening the second Tuesday of every month! Mark your calendars for May 18th to pick up our newest releases, and stay to enjoy great food and wine.



We're especially excited to debut our first-ever vintage of Reserve Pinot Noir Clone Martini. We only bottle single-clone vintages when they truly showcase the fruit's quality and unique character, and this one does not disappoint. With fewer than four barrels produced, it won't last long!

We're also thrilled to release our newest Sangiovese—a perfect match for summer dining. Try it with our Short Rib recipe, crafted for the ultimate pairing. Have a favorite dish you love with our wines? Send us your go-to recipes, and you might be featured in an upcoming newsletter! Cheers to a season filled with great wine and unforgettable moments!

Featured Wines

Estate Club Selections

2021 50/50

\$36 | Club \$28.80

This vintage possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched-up fruit of Syrah. Aromas of blackberry, black cherry and plum are accented with hints of fresh herbs and a sweet oak finish.

2024 ALBARIÑO

\$28 | Club \$22.40

Our Albariño is pure and vibrant, with aromas of pear, stone fruit, and floral notes. Fermented and aged in stainless steel to preserve freshness and varietal character, this aromatic white possesses bright acidity and a lingering bright tropical fruit finish.

2021 CHARDONNAY-ISABELLE'S VINEYARD

\$32 | Club \$25.60

This unoaked chardonnay is steely and crisp, with a fruit-driven core of green apple, Asian pear and citrus. Medium-bodied with a crisp acidity, it finishes clean and pure with a hint of minerality.

2024 GSM ROSE

\$28 | Club \$22.40

Our 2024 vintage displays aromas of currants, raspberries, citrus and floral notes. It is medium-bodied with a fresh, lingering bright red fruit finish, making it a perfect match for a variety of foods.

2020 MALBEC

\$36 | Club \$28.80

This stand-alone Malbec has bright fruit aromas of elderberry, blackberry, and cherry with notes of chocolate, coffee and toasty oak. With a deep, rich, ruby color, it is a fruit-forward wine with structured tannins that enable it to age.

2022 SANGIOVESE

\$36 | Club \$28.80

Aromas of red cherry, orange peel, and currant are complemented by hints of vanilla and toasty oak. This versatile and food-friendly wine pairs especially well with savory Italian dishes, such as pasta with tomato sauce, risotto, and pizza. Salute!

Reserve Club Selections

2022 CABERNET SAUVIGNON APPASSIMENTO

\$80 | Club \$64

This vintage is a full-bodied and brooding beauty. Its generous aromas of blackberry, ripe plum, elderberry, and dried figs are gently highlighted by hints of vanilla, dark chocolate, and toasty oak. The finish is dense and dramatic, yet it has a surprising elegance.

2021 PINOT NOIR CLONE 777

\$75 | Club \$60

Our 2021 vintage is deep, elegant and complex, with aromas of ripe cherry, cranberry and raspberry. The palate is a flavor party of juicy red and dark berry fruits with a savory complexity framed by silky tannins, culminating in a lingering finish.

2021 PINOT NOIR CLONE MARTINI

\$75 | Club \$60

Our inaugural vintage is characterized by small berries, resulting in a more intense style of Pinot Noir with good tannin structure. This vintage boasts aromas of black cherry and plums, with medium-bodied with ripe red fruit, culminating in a lingering sweet oak finish.

Library Club Selections

2017 Cabernet Sauvignon Estate

Club \$60

This vintage has evolved with time in the cellar, now showcasing jammy fruit flavors and delicate notes of mocha and chocolate. Our winemakers recommend drinking within the next 3-6 months to witness the bold and savory side of what this grape is capable of.

2013 Claret Reserve

Club \$100

Our winemakers all agree that this 2013 vintage is showing beautifully, displaying dark fruit, plum, and tobacco notes. This wine is at its peak now, but if you are patient, it could still see another year in your cellar, increasing the tertiary profile.

2016 Pinot Noir Clone 115 Reserve

Club \$90

Our 2016 vintage has aged gracefully and will continue to do so. With notes of plum, cherry and leather, this structured wine still has 1-3 years to shine at its brightest. Grab an extra bottle to see the evolution continue to display strong and vibrant pinot noir nuances.

Current Releases

ESTATE WHITE

	Club Price
2021 Albariño	\$22.40
2022 Chardonnay	\$25.60
2021 Chardonnay Isabelle's Vineyard	\$25.60
2021 Dry Riesling	\$20.00
2021 Gewürztraminer	\$20.00
2022 Grenache Blanc	\$22.40
2021 Grüner Veltliner	\$22.40
2023 Odd Lot White	\$20.00
2022 Pinot Blanc	\$25.60
2023 Roussanne	\$22.40
2023 Sauvignon Blanc	\$20.00
2023 Viognier	\$22.40

ESTATE RED

	Club Price
2021 50/50	\$28.80
2021 Arbolitos	\$33.60
2021 Barbera	\$28.80
2020 Cabernet Sauvignon	\$33.60
2020 Dolcetto	\$28.80
2021 GSM	\$28.80
2020 Malbec	\$28.80
2020 Merlot	\$28.80
2021 Odd Lot Red	\$25.60
2020 Petite Sirah	\$33.60
2022 Pinot Meunier	\$28.80
2020 Pinot Noir	\$33.60
2022 Sangiovese	\$28.80
2020 Tannat	\$28.80
2021 Tempranillo	\$28.80
2021 Zin Bob's Way	\$28.80

DESSERT

	Club Price
2020 Closing Bell	\$36.00
2022 Petit Manseng	\$27.20

RESERVE

	Club Price
2021 Cabernet Sauvignon - Kurt's Vineyard	\$60.00
2022 Cabernet Sauvignon Appassimento	\$64.00
2020 Chardonnay Reserve SLH	\$40.00
2018 Claret Reserve	\$72.00
2019 Isabelle Sparkling	\$40.00
2021 Petit Verdot Reserve	\$60.00
2020 Pinot Noir Reserve Clone 115	\$60.00
2021 Pinot Noir Reserve Clone 777	\$60.00
2021 Pinot Noir Reserve Clone Calera	\$60.00
2021 Pinot Noir - Isabelle's Vineyard	\$60.00
2021 Pinot Noir Santa Lucia Highlands	\$64.00
2019 Pinot Noir SLH 1.5L Etched Magnum	\$160.00
2021 Sauvignon Blanc Reserve	\$36.00
2020 Syrah	\$48.00

LIBRARY

	Club Price
2017 Cabernet Sauvignon-Estate	\$60.00
2016 Cabernet Sauvignon- Kurt's Vineyard	\$90.00
2011 Claret Reserve	\$100.00
2013 Claret Reserve	\$100.00
2015 Pinot Noir Reserve	\$90.00
2016 Pinot Noir Reserve Clone 115	\$90.00
2015 Pinot Noir Reserve Clone POM	\$90.00
2015 Pinot Noir Reserve - SLH Vineyard	\$90.00
2016 Zin Bob's Way Estate	\$60.00



Rustic Italian Sausage Ragù with Pappardelle

A comforting, savory classic that highlights the earthy, red-fruited charm of Sangiovese. The acidity in the wine cuts through the richness of the sausage, while herbs and tomatoes echo the wine's natural flavor profile. Serves 4

Ingredients:

- 1 lb Italian sausage (mild or spicy, casings removed)
- 2 tbsp olive oil
- 1 yellow onion, finely chopped
- 2 cloves garlic, minced
- 1/2 cup dry red wine (use your Sangiovese!)
- 1 (28 oz) can crushed tomatoes
- 1 tbsp tomato paste
- 1 tsp dried oregano
- 1/4 tsp chili flakes (optional)
- Salt and pepper to taste
- 12 oz pappardelle pasta
- Fresh basil and grated Parmigiano-Reggiano for garnish



Directions:

1. In a large skillet, heat olive oil over medium heat. Add sausage and cook until browned, breaking it into crumbles.
2. Add onion and garlic; cook until softened. Stir in tomato paste; cook 1 minute.
3. Pour in wine, scraping up browned bits. Simmer for 2 minutes.
4. Add crushed tomatoes, oregano, chili flakes, salt, and pepper. Simmer on low for 20–25 minutes.
5. Cook pasta until al dente, drain, and toss with the ragù.
6. Serve with fresh basil and a generous sprinkle of Parmigiano-Reggiano.
7. Pair with our 2022 Estate Sangiovese and enjoy!

MARK YOUR CALENDAR!

2025 VIN'S CLUB RELEASE DATES

SEPT 9 & NOV 13

UPCOMING EVENTS



MAY
11

MOTHER'S DAY MIMOSAS
Carmel Tasting Room - all day

MAY
18

CLUB PICKUP PARTY
Greenfield Winery 1:30pm - 3pm

MAY
31

PAINT AND SIP
Greenfield Winery 11am - 2pm

