

VIN'S CLUB NEWSLETTER
November 2023



SCHEID
VINEYARDS



LETTER FROM THE SCHEID FAMILY

Dear Friends,

Typically, we start our November letter announcing that we are near the end of our harvest in Monterey County. However, Mother Nature didn't make it easy, and the start of the 2023 harvest is one of the latest on record. As you read this, we are still in the thick of it, waiting for full development and maturation before harvesting some of those late bloomers, such as our Cabernet Sauvignon. Thankfully, winemakers still anticipate an abundant harvest with bright acidity and a wide variety of aromas to add to our portfolio this year.

Exciting Releases:

We have some amazing offerings in store for our Reserve and Estate members this fall! Reserve members will receive the third part of a four-part etched magnum series featuring our 2019 Santa Lucia Highlands Reserve Pinot Noir from Doctor's Vineyard. This bottle is a true work of art that is sure to impress. Although magnums are great for their aging potential, don't hesitate to enjoy yours now, as it's also great during the season for sharing!

For our Estate members, we are excited to reintroduce our much-loved 2022 Sauvignon Blanc. This vintage received high praise from both our loyal customers and critics alike, as the *Somm Journal* rated it at an impressive 93 points. The 2022 vintage boasts a distinct aroma of chervil and oregano, followed by a delightful blend of honeysuckle, jasmine, and a hint of green tea.

We were thrilled to see everyone who joined us at our annual Harvest Party. Although we cherish all our events, the harvest party holds a special place in our hearts. It's a time when we can show gratitude for your unwavering support with exceptional wine and delectable food. This may be the last club release of the year, but we promise it's not

the last you'll hear from us. Before the year concludes, we look forward to connecting with you at any of our upcoming events. If we can't meet in person, we'll still keep in touch. Thank you again for your continued support!

Sincerely,

The Scheid Family



FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2022 PINOT BLANC, MONTEREY

\$30.00 | CLUB \$24.00

Our 2022 Pinot Blanc is expressive, with fragrant aromas of yellow apple, ripe pear, and quince. On the palate, it is medium-bodied with a soft, round mouthfeel. The lingering finish has subtle notes of caramel, butterscotch, and vanilla.

2021 CABERNET SAUVIGNON, MONTEREY

\$40.00 | CLUB \$32.00

Our 2021 vintage is intense and focused, with aromas of blackberry, elderberry, and currants with notes of mocha and black tea. It is bold and full of rich black fruit and framed by elegant tannins. Lingering notes of smoky oak prevail on the finish.

2021 ZIN-BOBS-WAY, LODI

\$30.00 | CLUB \$24.00

Ripe, juicy raspberry, cranberries, and figs, with rich red fruit and lingering spicy oak finish. As always, we're proud to present our 2021 Old Vine Zinfandel or, as we affectionately call it, Zin Bob's Way.

2022 GEWÜRZTRAMINER, MONTEREY

\$25.00 | CLUB \$20.00

This fragrant wine has aromas of stone fruit, lychee, pineapple, citrus, and passionfruit with floral notes of honeysuckle. On the palate, it is medium-bodied with crisp, balanced acidity and sweet 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 and with a wide range of foods.

2022 SAUVIGNON BLANC, MONTEREY

\$25.00 | CLUB \$20.00

Bright notes of citrus, ripe pears, tropical notes of tart pineapple and guava, hints of lemon blossom, and a distinct minerality give way to a crisp acidity that lends a beautiful freshness and structure to this wine. Hints of tarragon, oregano, and grass notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc.

2022 BARBERA, MONTEREY

\$36.00 | CLUB \$28.80

Our 2022 vintage has aromas of currants, black cherries, and raspberries with notes of mocha and vanilla. 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.

RESERVE CLUB SELECTIONS

2019 RESERVE PINOT NOIR SANTA LUCIA HIGHLANDS 1.5L, MONTEREY

\$185.00 | CLUB \$148.00

Pinots from Santa Lucia Highlands lean towards a darker and denser style than their Burgundian cousins. They tend to have a little bit of tannin, a lot of dark fruit, and great leather and smoke on the nose. Our 2019 delivers mass quantities of cherry, cranberry, and currant, with notes of vanilla and toasty oak. Smooth, sleek, and velvety, this wine captures the inimitable personality of this great vineyard site.

2018 RESERVE ISABELLE'S SPARKLING, MONTEREY

\$50.00 | CLUB \$40.00

Our 2018 Isabelle Sparkling Wine is an elegant and complex cuvée, with aromas of green apple, pear, and citrus and notes of brioche and rising yeast. 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

We recommend enjoying these perfectly cellared wines within the next 3-6 months.

RESERVE CLARET, MONTEREY

\$100.00 CLUB

Our Claret is a sophisticated assemblage characterized by flavors of black currants and plums with leather and cedar notes. This wine has aged gracefully as our Bordeaux style blends always do and is drinking beautifully right now.

RESERVE ISABELLE'S SPARKLING, MONTEREY

\$75.00 CLUB

Our Isabelle Sparkling Wine is an elegant and complex cuvée in a brut style, with aromas of green apple, and pear and hints of white flowers, honey, and brioche. Although surprisingly bright, age really highlighted the rich honey notes, while the mousse is creamier on the palate.

ESTATE SYRAH, MONTEREY

\$60.00 CLUB

This Syrah is still packed with ripe black fruit. Age has lightened the bodied, but it still has a velvety mouthfeel that moves seamlessly into a spicy lingering finish with mocha, vanilla, and smoke notes. It's food-friendly and equally comfortable with Saturday night filet mignon as with Tuesday night tacos.

CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2021 Albariño	\$28	\$22.40
2021 Chardonnay	\$30	\$24.00
2022 Chardonnay Isabelle's Vineyard	\$30	\$24.00
2022 Dry Riesling	\$25	\$20.00
2022 Gewürztraminer	\$25	\$20.00
2022 Grüner Veltliner	\$28	\$22.40
2022 Grenache Blanc	\$28	\$22.40
2022 GSM Rosé	\$25	\$20.00
2022 Odd Lot White	\$25	\$20.00
2022 Pinot Blanc	\$30	\$24.00
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
2020 50/50	\$36	\$28.80
2020 Arbolitos	\$40	\$32.00
2022 Barbera	\$36	\$28.80
2021 Cabernet Sauvignon	\$40	\$32.00
2020 Dolcetto	\$36	\$28.80
2019 GSM	\$36	\$28.80
2020 Malbec	\$36	\$28.80
2020 Merlot	\$30	\$24.00
2021 Odd Lot Red	\$30	\$24.00
2020 Petite Sirah	\$36	\$28.80
2021 Pinot Meunier	\$36	\$28.80
2021 Pinot Noir	\$40	\$32.00
2019 Sangiovese	\$30	\$24.00
2020 Tannat	\$36	\$28.80
2018 Tempranillo	\$36	\$28.80
2018 Touriga Nacional	\$36	\$28.80
2020 Zin Bob's Way	\$30	\$24.00

RESERVE WINES

	BOTTLE	VIN'S CLUB
2020 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2019 Chardonnay Reserve Riverview	\$45	\$36.00
2019 Chardonnay Reserve SLH	\$50	\$40.00
2015 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2016 Claret Reserve 1.5L Etched Magnum	\$200	\$160.00
2018 Claret Reserve	\$85	\$68.00
2018 Isabelle Sparkling	\$50	\$40.00
2020 Pinot Noir Reserve	\$55	\$44.00
2019 Pinot Noir Reserve Clone 115	\$75	\$60.00
2018 Pinot Noir Reserve Clone 777	\$75	\$60.00
2020 Pinot Noir Reserve Clone Calera	\$75	\$60.00
2018 Pinot Noir Reserve Clone POM	\$75	\$60.00
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 Santa Lucia Highlands	\$75	\$60.00
2019 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2020 Sauvignon Blanc Reserve	\$45	\$36.00

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	\$60 – Library Club Exclusive
2006 Cabernet Sauvignon	\$60 – Library Club Exclusive
2008 Cabernet Sauvignon	\$60 – Library Club Exclusive
2009 Claret Reserve	\$100 – Library Club Exclusive
2010 Claret Reserve	\$100 – Library Club Exclusive
2010 Claret Reserve 1.5L Magnum	\$250 – Library Club Exclusive
2009 Grenache	\$60 – Library Club Exclusive
2008 Petite Sirah	\$60 – Library Club Exclusive
2009 Pinot Noir	\$60 – Library Club Exclusive
2008 Pinot Noir Reserve	\$75 – Library Club Exclusive
2011 Pinot Noir Reserve SLH	\$90 – Library Club Exclusive

CABERNET SAUVIGNON + TRI-TIP WITH CHIMICHURRI

A classic pairing tactic is to match like with like. Tri-tip is tender and rich, an exceptional companion to the luscious density of Cabernet Sauvignon. Throw this mouth-watering cut on the grill and whip up a quick and easy chimichurri sauce to brighten the meat and highlight the natural savory notes of our sustainably farmed Monterey County Cabernet Sauvignon.

Serves: 6

Total Time: 60 min

INGREDIENTS:

- 1 TBSP SESAME SEEDS
- 1 TBSP SMOKED PAPRIKA
- 2 TBSP PLUS ½ CUP OLIVE OIL
- 2 TSP SALT
- 2 TSP FRESHLY GROUND BLACK PEPPER
- 2 LBS TRI-TIP STEAK
- 2 GARLIC CLOVES, MINCED
- 2 CUPS FRESH PARSLEY, CHOPPED
- ½ CUP CILANTRO, CHOPPED
- ¼ CUP RED WINE VINEGAR
- 1 TBSP AGAVE NECTAR

INSTRUCTIONS:

1. In a small bowl, mix the sesame seeds, paprika, 2 tablespoons olive oil, 2 teaspoons sea salt and 2 teaspoons black pepper.
2. Rub all over steak and allow it to sit at room temperature (30 min).
3. While the steak marinates, set a grill for medium-high, indirect heat.
4. Place the steak over indirect heat, cover the grill, and turn steak once halfway through. Once the temperature of the thickest part of the steak reaches 115 °F (20-30 min), move to direct heat and lightly char (2 min each side) until the thermometer reaches 120 °F for medium-rare.
5. Transfer steak to a carving board and allow it to rest before carving against the grain (10 min).
6. While steak rests, mix minced garlic, chopped parsley, chopped cilantro, vinegar, agave nectar and ½ cup olive oil in a small bowl. Season with salt and pepper to taste.
7. Serve steak with chimichurri.



MARK YOUR CALENDAR!

2023 VIN'S CLUB RELEASE DATES | NOVEMBER 6TH

UPCOMING EVENTS

OCTOBER PAINT & SIP

11:00am-2:00pm

Saturday, October 28th, 2023

Venue: Greenfield Estate Winery Tasting Room

VINYLS & VINO

2:00pm-5:00pm

Saturday, October 28th, 2023

Venue: Greenfield Estate Winery Tasting Room

WINE CLUB: SUNDAY SOCIAL

1:00pm-3:00pm

Sunday, November 12th, 2023

Venue: Greenfield Estate Winery Tasting Room

WINE CLUB: RIVERVIEW VINEYARD SOURDOUGH & WINE PAIRING

5:30pm - 7:00pm

Thursday, November 30th, 2023

Venue: Carmel-by-the-Sea Tasting Room

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm

Saturday, December 2nd, 2023

Venue: Greenfield Estate 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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