

November 2025

Scheid Vineyards Club Release



Winery Update



Harvest is coming to a close, and the cellar is filled with the aromas and promise of another remarkable vintage. Our dedicated crew has spent long days and late nights bringing in the fruit, and their hard work and passion will be reflected in every bottle. Although the wines are just beginning their journey, the early signs already point to something truly special in 2025.

We're especially excited to bring back our newest vintage of Touriga Nacional, a club favorite and distinctive varietal in our portfolio. With its concentrated dark fruit, layered spice, and bold structure, this wine is made for gathering around the table.

It also pairs beautifully with this month's featured recipe for braised short ribs. As the season turns to celebrations with family and friends, we raise a glass to another great vintage and the memories yet to be made.

2025 Happenings

Fall has been full of celebration, and it's been such a joy to share it with you. From our September Pickup Party in Carmel—complete with charcuterie cones, chocolates, and Claret by the glass—to our annual Harvest Party in Greenfield, the season has been filled with laughter, good wine and great company. We've also loved welcoming new members through friends and referrals—it's always wonderful to see our community grow.



Don't miss the last Pickup Party of the year at our Carmel Tasting Room, featuring La Piccola Pizza. It's a perfect chance to snag your wines, enjoy a slice, and raise a glass with fellow members. We might even throw another raffle into the mix!

Looking ahead to the holidays, don't forget our etched Reserve magnums—an impressive gift or the ultimate showpiece for your celebrations. We also have a few spots available in our Reserve Club, and with exciting new Reserve wines debuting in 2026, it's a great time to explore a new membership opportunity. Thank you for being the heart of our community—we couldn't do this without you.

Featured Wines

Estate Club Selections

2021 PETITE SIRAH

\$42

Club \$33.60

Our Petite Sirah is bold and expressive, with aromas of blackberry and plum accented by mocha and smoky oak. Dense and full-bodied, it delivers dark fruit concentration with firm tannins and a powerful close.

2022 PINOT NOIR

\$42

Club \$33.60

The 2022 Pinot Noir is graceful and refined, showing black cherry, raspberry, and currant layered with vanilla and toasty oak. Medium-bodied with supple tannins, it highlights red fruit brightness and a silky finish touched by sweet oak.

2021 TOURIGA NACIONAL

\$36

Club \$28.80

Our Touriga Nacional is vibrant and aromatic, unfolding notes of blackberry, cherry, and plum lifted by violet and dark chocolate. Medium-bodied with smooth tannins, it reveals dark berry character accented by floral tones and gentle spice.

2023 GEWÜRZTRAMINER

\$25

Club \$20.00

Our Gewürztraminer is lush and aromatic, with notes of lychee, pear, and pineapple lifted by hints of guava and honeysuckle. Medium-bodied with balanced acidity and a touch of sweetness, it leaves a vivid impression of ripe tropical fruit.

2023 GRÜNER VELTLINER

\$28.00

Club \$22.40

Our Grüner Veltliner is crisp and lively, showing pear, citrus, and green apple over subtle mineral notes. Medium-bodied with fresh acidity, it emphasizes orchard fruit purity and a clean, mineral-driven finish.

2024 PINOT BLANC

\$32

Club \$25.60

The 2024 Pinot Blanc is bright and inviting, with yellow apple, citrus, and melon layered with hints of vanilla and toasty oak. Smooth and balanced, it displays fresh fruit character supported by delicate oak and a seamless texture.

Reserve Selections

2020 CLARET

\$90

Club \$72

The 2020 Claret is layered and expressive, with aromas of blackberry, elderberry, and blueberry accented by tarragon, black tea, and toasty oak. Full-bodied and impeccably balanced, it shows rich dark fruit framed by refined tannins, graceful acidity, and a polished oak finish, making it the centerpiece of our Reserve collection.

2021 PINOT NOIR CLONE 115

\$75

Club \$60

The 2021 Pinot Noir Clone 115 is graceful and nuanced, with aromas of cherry, raspberry, and plum lifted by violet and subtle oak spice. Medium-bodied with bright acidity, it highlights rich red fruit framed by refined oak and a lingering finish.

2022 PINOT NOIR - SANTA LUCIA HIGHLANDS

\$80

Club \$64

The 2022 Pinot Noir from Santa Lucia Highlands is elegant and expressive, with aromas of black cherry, raspberry, and blueberry layered with rose, mocha, and toasty oak. Medium-bodied with balanced acidity, it showcases vibrant red fruit, supple texture, and a soft oak finish.

Library Exclusives

2010 CLARET MAGNUM

\$225 | Club

Member exclusive

The 2010 Claret is a classic library release, with aged aromas of cassis, black currant, mocha, and tobacco. Elegant and distinctly Old World in style, it reveals dark fruit layered with earthy complexity and subtle spice. With age, the tannins have softened into a graceful texture, offering a glimpse of our wines at peak maturity.

2013 ISABELLE SPARKLING

\$75 | Club

Member exclusive

The 2013 Isabelle Sparkling is an exciting library release crafted in the traditional method with extended lees aging. Displaying the complex tertiary character of mature Champagne, it reveals baked apple, toasted brioche, and honey with a creamy texture and refined mousse.



Current Releases

ESTATE

WHITE

Club Price

2022 Chardonnay (90 pts)	\$25.60
2021 Dry Riesling	\$20.00
2023 Gewürztraminer	\$20.00
2022 Grenache Blanc	\$22.40
2023 Grüner Veltliner	\$22.40
2024 Odd Lot White	\$20.00
2024 Pinot Blanc	\$25.60
2023 Roussanne (90 pts)	\$22.40
2024 Sauvignon Blanc (92 pts)	\$20.00
2023 Viognier	\$22.40
NV Bubbly Rose	\$22.40

RED

Club Price

2021 50/50	\$28.80
2021 Arbolitos	\$33.60
2021 Barbera	\$28.80
2021 Cabernet Sauvignon	\$33.60
2020 Dolcetto	\$28.80
2022 GSM	\$28.80
2020 Malbec	\$28.80
2020 Merlot	\$28.80
2020 Odd Lot Red	\$25.60
2020 Petite Sirah	\$33.60
2022 Pinot Meunier (90 pts)	\$28.80
2020 Pinot Noir	\$33.60
2022 Sangiovese (97 pts)	\$28.80
2020 Tannat	\$28.80
2022 Tempranillo (91 pts)	\$33.60
2021 Touriga Nacional	\$28.80

DESSERT WINE

Club Price

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



Current Releases

RESERVE

Club Price

2022 Cabernet Sauvignon – Kurt’s Vineyard	\$60.00
2022 Cabernet Sauvignon Appassimento	\$64.00
2020 Chardonnay Reserve SLH	\$40.00
2020 Claret Reserve	\$72.00
2019 Isabelle Sparkling	\$40.00
2021 Petit Verdot Reserve (92 pts)	\$60.00
2021 Pinot Noir Reserve	\$48.00
2021 Pinot Noir Reserve Clone 115	\$60.00
2022 Pinot Noir Clone 667	\$60.00
2021 Pinot Noir Reserve Clone 777	\$60.00
2021 Pinot Noir Reserve Clone Calera	\$60.00
2022 Pinot Noir Reserve Clone POM	\$60.00
2021 Pinot Noir – Isabelle’s Vineyard (90 pts)	\$60.00
2022 Pinot Noir Santa Lucia Highlands	\$64.00
2021 Sauvignon Blanc Reserve	\$36.00
2020 Syrah (90 pts)	\$48.00

Library Wines

Hand-selected from our cellar, these rare vintages are offered in limited quantities. Please contact the tasting room or reach out directly for current availability.

Braised Beef Short Ribs with Mashed Potatoes

Slow-braised beef short ribs in a rich, savory gravy are the ultimate comfort food. The depth of flavor pairs beautifully with Touriga Nacional where dark fruit and firm tannins balance the richness of the beef while its spice lifts the dish to something truly special.



Ingredients:

- 4 bone-in beef short ribs (about 3 lbs total)
- 2 tbsp olive oil
- 1 onion, diced
- 2 carrots, diced
- 3 cloves garlic, minced
- 2 tbsp tomato paste
- 2 cups beef stock
- 1½ cups dry red wine (Touriga Nacional)
- 3–4 sprigs fresh thyme
- 1–2 sprigs fresh rosemary
- Salt & ground black pepper, to taste
- Mashed potatoes (for serving)

Directions:

1. Preheat oven to 325°F. Season short ribs generously with salt and pepper.
2. Heat oil in a Dutch oven; brown ribs on all sides and set aside on a plate.
3. Add onion, carrots, and garlic; cook until softened. Stir in tomato paste and cook 2 minutes.
4. Pour in red wine, scraping up browned bits. Add beef stock, thyme, and rosemary. Return ribs to pot — liquid should come about halfway up the ribs.
5. Cover with a lid and braise in the oven 2 ½–3 hours, until the meat is very tender and beginning to fall off the bone.
6. Remove ribs to a plate. Skim fat from the surface, then simmer the liquid until reduced to a thick, glossy sauce.
7. Serve ribs over mashed potatoes with plenty of sauce, garnished with a sprig of thyme.



MARK YOUR CALENDAR!

UPCOMING EVENTS

NOV
14-15

PICKUP PARTY
Carmel Tasting Room 6:30-8pm

DEC
6

WREATH MAKING
Greenfield Winery 12pm - 3pm

DEC
14

HOLIDAY COOKIE DECORATING
Carmel Tasting Room 5:30 - 7pm

