



S C H E I D
V I N E Y A R D S

MAY 2017
VIN'S CLUB
NEWSLETTER

LETTER FROM THE SCHEID FAMILY

Dear Friends,

Our vineyards are beginning the early flowering process and spring is in full “super bloom” here in Monterey County. Native wildflowers and our vineyard cover crops are putting on a spectacular show, signaling the beginning of the new growing season. Heavy winter rains have filled our reservoirs and brought us out of drought, as we look forward to what we expect will be a fantastic 2017 vintage in terms of both quality and yield. Meanwhile, we are occupied in the cellar with blending and bottling, and busy in the community with many fundraisers and events.

It is well known to many of our club members that Tasting Room Manager Scott Tidd is a gifted home chef and grill master. He regularly regales both guests and coworkers with his tales of family dinner menus and holiday meal productions. Our office staff anticipates Monday mornings for the opportunity to hear what weekend-warrior feasts he whipped up. Stories of his middle school-aged sons amuse us with their sophisticated palates for delicacies such as raw oysters which they choose as their special treat for good grades and little league championships—a far cry from pepperoni pizza! We finally realized that his recipes and food pairing ideas are just too good to keep to ourselves and we have launched a new series in which to showcase them called Tidd-bit Tuesday. We will have demonstrations and samples in the tasting rooms on select dates to help you break up your work week and we will be featuring the recipes in our newsletters and blog.

Make sure to follow us on social media for the latest updates, and stay in touch with us all year long!

With warmest regards,

Handwritten signatures of Scott Scheid and Heidi M. Scheid in black ink.

Scott Scheid and Heidi Scheid

CURRENT RELEASES

WHITE WINES	BOTTLE	ESTATE CLUB	RESERVE & CASE CLUBS
2016 Albariño	\$22	\$18	\$15
2014 Chardonnay	\$25	\$20	\$17
2015 Gewürztraminer	\$16	\$13	\$11
2015 Grenache Blanc	\$22	\$18	\$15
2015 Grüner Veltliner	\$22	\$18	\$15
2014 Odd Lot White	\$19	\$15	\$13
2015 Pinot Blanc	\$26	\$21	\$18
2016 Pinot Noir Rosé	\$19	\$15	\$13
2014 Roussanne	\$24	\$19	\$17
2016 Sauvignon Blanc	\$20	\$16	\$14
2013 Triple Layer White	\$26	\$20	\$18

RED WINES

2013 Cabernet Sauvignon	\$32	\$26	\$22
2014 50/50	\$28	\$22	\$20
2013 GSM	\$28	\$22	\$20
2014 Merlot	\$24	\$19	\$17
2013 Odd Lot Red	\$24	\$19	\$17
2013 Petite Sirah	\$36	\$29	\$25
2014 Pinot Noir	\$36	\$29	\$25
2013 Tannat	\$36	\$29	\$25
2014 Tempranillo	\$22	\$22	\$20
2014 Zin Bob's Way	\$28	\$22	\$20

RESERVE WINES

2011 "Isabelle" Sparkling Wine	\$48	\$38	\$34
2012 Chardonnay Reserve	\$38	\$30	\$27
2013 Chardonnay Reserve	\$38	\$30	\$27
2011 Pinot Noir Reserve	\$50	\$40	\$35
2012 Pinot Noir Reserve	\$50	\$40	\$35
2011 Pinot Noir Clone POM Reserve	\$65	\$52	\$46
2011 Pinot Noir Clone 667 Reserve	\$65	\$52	\$46
2012 Pinot Noir Clone 667 Reserve	\$65	\$52	\$46
2011 Pinot Noir Reserve SLH	\$75	\$60	\$53
2012 Pinot Noir Reserve SLH	\$75	\$60	\$53
2013 Pinot Noir Reserve SLH	\$75	\$60	\$53
2006 Claret Reserve	\$75	\$60	\$53
2010 Claret Reserve	\$68	\$54	\$48
2011 Claret Reserve	\$68	\$54	\$48
2010 Claret Reserve Magnum	\$150	\$120	\$105
2011 Claret Reserve Etched Magnum	\$175	\$140	\$123

DESSERT WINES

2015 Late Harvest Riesling	\$23	\$18	\$16
2011 Closing Bell	\$39	\$31	\$27

VIN'S LIBRARY WINES

2007 Pinot Noir Reserve	\$50	Library Club Exclusive
2007 Pinot Noir Clone 667 Reserve	\$65	Library Club Exclusive
2007 Petite Verdot Reserve	\$65	Library Club Exclusive
2007 Claret Reserve	\$75	Library Club Exclusive
2008 Claret Reserve	\$75	Library Club Exclusive
2009 Claret Reserve	\$75	Library Club Exclusive

MEMBERSHIP BENEFITS

Estate Club	Case Club	Reserve Club
20% discount	30% discount	30% discount

FEATURED WINES | YOUR WINE SELECTION WILL VARY BASED UPON YOUR CLUB MEMBERSHIP

ESTATE CLUB | PRICE INCLUDES 20% DISCOUNT

2016 SAUVIGNON BLANC, MONTEREY

\$16.00 BOTTLE | \$168.00 CASE

A lively nose of lemon peel and grapefruit with a palate of melon, guava, and pineapple. Bright acidity lends an incredible freshness to this clean and mineral-driven white.

2016 ALBARIÑO ARROYO SECO, MONTEREY

\$17.60 BOTTLE | \$184.80 CASE

Pure and vibrant with lemon-lime aromas and flavors of ripe peaches and apricots. Aromatic and expressive with mouth-watering acidity and layers of fruit.

2016 PINOT NOIR ROSÉ, MONTEREY

\$15.20 BOTTLE | \$159.60 CASE

Bursting with bright fruit flavors of ripe strawberries and cranberries, this medium-bodied wine is framed by balanced acidity that unfolds into a refreshing finish.

2014 TEMPRANILLO SAN LUCAS VINEYARD, MONTEREY

\$22.40 BOTTLE | \$235.20 CASE

Our 2014 Tempranillo is full and rich with aromas of red fruit and notes of hickory that lead into dense flavors of currant and black cherry.

2014 50/50, MONTEREY

\$22.40 BOTTLE | \$235.20 CASE

Bringing the structure and dark fruit flavors of Cabernet together with the softness and spice notes of Syrah, this full-bodied blend is boldness and elegance in a glass.

2013 CABERNET SAUVIGNON, MONTEREY

\$25.60 BOTTLE | \$268.80 CASE

A dark, elegant wine brimming with blackberry, blueberry, and notes of vanilla and oak. Full-bodied and bold with the structure to age over the next 5-10 years.

RESERVE CLUB | PRICE INCLUDES 30% DISCOUNT

2013 CHARDONNAY RESERVE VIENTO AND RIVERVIEW VINEYARDS, MONTEREY

\$26.60 BOTTLE | \$319.20 CASE

Barrel fermentation in small, medium-toast French oak and partial malolactic fermentation bring a richness and depth to this dramatic and tropical Chardonnay.

2013 PINOT NOIR RESERVE - SLH DOCTOR'S VINEYARD, SANTA LUCIA HIGHLANDS

\$52.50 BOTTLE | \$630.00 CASE

A complex blend of clones 777, Pommard, and Calera, epitomizing the voluptuous side of Pinot Noir with aromas of cherry and brown sugar, dark fruit flavors and silky texture.

2011 CLARET RESERVE HAMES VALLEY AND SAN LUCAS VINEYARDS, MONTEREY

\$47.60 BOTTLE | \$571.20 CASE

Sophisticated assemblage of the five noble grapes of Bordeaux. Black currants and ripe plums with notes of leather and cedar, and beautiful structure for cellaring.

SHIPMENT SCHEDULE | MARK YOUR CALENDAR!

2017 Vin's Club Release Schedule

March 6 | May 8 | September 18 | November 6



VIN'S LIBRARY SELECTIONS

2009 CLARET RESERVE *HAMES VALLEY AND SAN LUCAS VINEYARDS, MONTEREY*

\$75.00 BOTTLE | \$900.00 CASE

Full-bodied and richly flavored, characterized by concentrated aromas of black fruit, currant and cassis with layered notes of vanilla and mocha.

2008 CLARET RESERVE *HAMES VALLEY, SAN LUCAS AND HACIENDA VINEYARDS, MONTEREY*

\$75.00 BOTTLE | \$900.00 CASE

Concentrated aromas of black cherries and blackberries with a hint of licorice and a warm earthiness, with pronounced depth and complexity.

2007 PINOT NOIR RESERVE - CLONE 667 *VIENTO VINEYARD, MONTEREY*

\$65.00 BOTTLE | \$780.00 CASE

A dramatic and elegant wine, our Clone 667 is silky in texture and complex in flavor, with black cherry and raspberry, perfectly integrated and enhanced by bottle aging.

TIDD-BITS WITH SCOTT TIDD

LATE HARVEST RIESLING SPARKLING ISABELLE COCKTAIL

I created this drink a few years back to entertain my wife and her friends. We have a swimming pool and every summer we do a lot of entertaining with friends and family. Instead of making stronger drinks like a Margarita in the middle of the day, I wanted to find something lighter for the adults to enjoy. For the first timers to our house it is always a fun conversation piece as well. Finally, one day, one of my wife's friends asked what the drink was called. My wife responded with, "it's his get-out-of-jail-free card—when he makes it he can disappear with his friends!"

RECIPE

1oz Ice Cube Tray	Scheid Vineyards Late Harvest Riesling
Fresh Raspberries	Scheid Vineyards 'Isabelle' Sparkling Wine

1. Pour Late Harvest Riesling into ice cube tray 2/3rds of the way to leave room for the raspberries. Place in freezer for 30 minutes, pull from freezer and add 1 raspberry per cube. Place back in freezer until frozen. Make 1-2 days ahead of time for best results.

2. In a glass of your choice (I would recommend a Champagne flute) add one cube of Late Harvest Riesling to 2 or 3 ounces of Scheid Vineyards 'Isabelle' Sparkling.

3. Enjoy! As you drink this great summertime cocktail it will start off dry and as the ice cube melts you will get subtle hints of sweet apple and pear. As you finish the sparkling, you will be left with a sweet slushy and a fresh bright raspberry to cleanse your palate.

STUMP THE WINEMAKER

WEDNESDAY, MAY 17

Ever wonder why there is a punt in the bottom of the bottle or why there are roses planted at the end of the vineyard rows? Come enjoy a variety of Scheid wines paired with appetizers while you have the chance to stump our winemakers with all your nagging wine questions!

CHARDONNAY II SAILBOAT RECEPTION ON THE BAY

SUNDAY, JUNE 11

The Chardonnay II Sailing Charter is a Monterey Bay experience like no other. Come aboard with us and our winemaking team to take in the sunset while enjoying delicious hors d'oeuvres alongside your favorite Scheid Vineyards wines.

SPARKLING WINES OF THE WORLD

WEDNESDAY, JULY 12

How do those bubbles get in your glass? This class, led by Winemaker Marta Kraftzeck will cover the history of sparkling wine production from several regions of the world including Cava, Prosecco, Champagne and of course our own Isabelle.

CLAMBAKE AT CARMEL BEACH

SUNDAY, AUGUST 27

We're having a traditional coastal clambake on beautiful Carmel Beach! Indulge in the fresh flavors of Monterey Bay seafood with specially selected Scheid wines to pair! Kick back with us and our winemakers by the bonfire and make sure you save room for s'mores!

Visit our website for more information or contact Michelle McDaid at 831.455.9990 or michelle@scheidvineyards.com. Follow us for the latest event and winery updates!



SAVE THE DATE

CALENDAR OF EVENTS | SPRING & SUMMER 2017