



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

NOVEMBER
2016
VIN'S CLUB
NEWSLETTER

LETTER FROM THE SCHEID FAMILY

Dear Friends,

As harvest 2016 draws to a close, we begin to look forward to the holiday season. It's a break from the intense schedule of crush, and a time to share the fruits of our labor with family and friends. With cooler weather settling in and Thanksgiving quickly approaching, we start planning occasions to gather around the dinner table and remember everything we are grateful for. We also start planning to share hearty meals and the wines to go with them!

As of this writing we are about 75% completed with harvest though we are currently experiencing a slight heat spike which will speed things up a bit. We had a mild spring and summer which provided ideal conditions for fruit set and extended hang-time, which allows for development of greater depth and complexity. While most of the white varieties we grow as well as all our Pinot Noir have been brought into the winery, many of our heavier and thicker-skinned reds are still finishing the last phases of ripening. Growing 40 varieties of grapes can extend the season quite a bit! We picked the traditional sparkling wine grape, Pinot Meunier, destined for use in Isabelle, on August 11—very close to a record early start and we won't be finished harvesting until we bring in our Late Harvest Riesling in a few more weeks (last year it was on December 7!)

Thanks again to all who were able to join us for the Annual Club Members Harvest Party and for bringing your friends and family to celebrate with us. It was a really special treat for us that our dad, Al Scheid, was able to be there as well. Al founded the winery in 1972 as Monterey Farming Corp. and it meant a great deal to him to meet and talk with so many of you while celebrating the harvest. We appreciate your support and are thankful to have you along on this journey with us.

With warmest regards,

A handwritten signature in black ink, appearing to read 'Scott Scheid', with a stylized, cursive script.

Scott Scheid

CURRENT RELEASES

WHITE WINES	BOTTLE	ESTATE CLUB	RESERVE & CASE CLUBS
2014 Albariño	\$22	\$18	\$15
2014 Pinot Blanc	\$26	\$21	\$18
2014 Grenache Blanc	\$22	\$18	\$15
2014 Sauvignon Blanc	\$20	\$16	\$14
2014 Odd Lot White	\$19	\$15	\$13
2014 Roussanne	\$24	\$19	\$17
2013 Chardonnay	\$25	\$20	\$18
2014 Chardonnay	\$25	\$20	\$18
2012 Triple Layer White	\$26	\$21	\$18
2013 Triple Layer White	\$26	\$21	\$18

RED WINES

2014 Pinot Noir Rosé	\$19	\$15	\$13
2013 Pinot Noir	\$36	\$29	\$25
2014 Pinot Noir	\$36	\$29	\$25
2013 Odd Lot Red	\$24	\$19	\$17
2012 Grenache	\$28	\$22	\$20
2012 Triple Layer Red	\$28	\$22	\$20
2013 GSM	\$28	\$22	\$20
2013 Merlot	\$24	\$19	\$17
2013 50/50	\$28	\$22	\$20
2013 Cabernet Sauvignon	\$32	\$26	\$22
2011 Petite Sirah	\$36	\$29	\$25
2012 Petite Sirah	\$36	\$29	\$25

RESERVE WINES

2010 "Isabelle" Sparkling Wine	\$48	\$38	\$34
2012 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 Appassimento Reserve	\$60	\$48	\$42
2006 Claret Reserve	\$75	\$60	\$53
2010 Claret Reserve	\$68	\$54	\$48

DESSERT WINES

2011 Late Harvest Riesling	\$23	\$18.40	\$16.10
2011 Closing Bell	\$39	\$31.20	\$27.30

MEMBERSHIP BENEFITS

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



HOLIDAY BAKED BRIE WITH FRUIT AND NUTS

PAIR WITH 2011 SCHEID VINEYARDS "ISABELLE" SPARKLING

- | | |
|--|----------------------------|
| 1/2 cup dried mission figs, chopped | 5 tbsp. apricot preserves |
| 1/3 cup walnut halves, roughly chopped | 1/4 cup dried cranberries |
| 3-4 sprigs fresh rosemary | 1/3 cup shelled pistachios |
| 1 round French brie | |

Preheat oven to 400° F. Gently mix apricot preserves, chopped figs, cranberries, pistachios, and walnuts in a small bowl until well combined. Place round of brie in small cast iron skillet or oven-safe dish. Top brie with apricot-nut mixture then bake in 400° F oven for 10 - 12 minutes, until brie is warm and softened. Immediately turn oven to broil for about 60 seconds or just until nuts begin to brown, (watch closely during this process so as not to burn the top). Remove from oven, decorate with fresh rosemary sprigs and serve immediately with warm sliced baguette or crostini and Isabelle Sparkling.

SHIPMENT SCHEDULE | MARK YOUR CALENDAR!

2017 Vin's Club Release Schedule

March 3/6 | May 5/8 | September 9/18 | November 11/6



VARIETAL SPOTLIGHT

TOURIGA NACIONAL

This single varietal bottling is an exciting first for Scheid. We have loved Touriga Nacional for years as an integral part of our Closing Bell but were intrigued by the possibilities of making a dry wine that would stand on its own. Touriga Nacional has the opulent dark fruit, firm tannins, and aging potential of Cabernet Sauvignon, but is just that much more fun to pronounce (Tor-ee-gah Nah-see-un-nall)! The indigenous Portuguese variety is also renowned as one of that country's finest grapes. A traditional component of the famed Douro Valley Port wines, it has been increasingly recognized as a superb dry table wine as well. This notoriously low-yielding variety produces beautiful, age-worthy wines with intense flavors and we hope you agree that sweet or dry, Touriga Nacional is a wine worth exploring!

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED UPON YOUR CLUB MEMBERSHIP

ESTATE CLUB | PRICE INCLUDES 20% DISCOUNT

2015 GEWÜRZTRAMINER VIENTO VINEYARD, MONTEREY

\$12.80 BOTTLE | \$153.60 CASE

Fresh and fragrant stone fruit on the nose with a touch of rose petal and clove. Slightly off-dry on the palate with bright, balanced acidity.

2015 GRÜNER VELTLINER RIVERVIEW VINEYARD, MONTEREY

\$17.60 BOTTLE | \$211.20 CASE

Loads of tropical fruit with a streak of peppery herbs and white flowers. On the palate, lively citrus and honey notes lead into a crisp finish.

2015 GRENACHE BLANC SAN LUCAS VINEYARD, MONTEREY

\$17.60 BOTTLE | \$211.20 CASE

Exquisite aromas of bright green apple and mandarin orange unfold into layers of honeysuckle and lime with a clean, mineral edge.

2013 CABERNET SAUVIGNON SAN LUCAS AND HAMES VALLEY VINEYARDS, MONTEREY

\$25.60 BOTTLE | \$307.20 CASE

A dark, structured wine brimming with blackberry, blueberry, and undertones of vanilla and oak spice. Full bodied and bold with elegant tannins and a slight herbal note.

2013 TOURIGA NACIONAL HAMES AND SAN LUCAS VINEYARDS, MONTEREY

\$27.20 BOTTLE | \$326.40 CASE

Deep purple color loaded with rich black fruit and a touch of white pepper and vanilla. Mouth-filling with firm tannins and an extended finish. Only 100 cases produced.

2013 TANNAT HAMES VINEYARD, MONTEREY

\$28.80 BOTTLE | \$345.60 CASE

Full-bodied yet approachable, with juicy flavors of plum and raspberry. Well integrated elements of spice and a long, generous finish.

RESERVE CLUB | PRICE INCLUDES 30% DISCOUNT

2011 "ISABELLE" SPARKLING MESA DEL RIO VINEYARD, MONTEREY

\$33.60 BOTTLE | \$403.20 CASE

Produced in the *méthode champenoise*, we present the new vintage of this elegant and complex cuvée with bright fruit, crisp acidity and toasty creaminess.

2011 CLARET RESERVE HAMES 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 built for cellaring.

HOLIDAY PARTY IN THE HANGAR

FRIDAY, DECEMBER 2

We'll be raising our glasses to toast the holiday season with Vin's Club members for our annual party at the Monterey Airport Del Monte Aviation Hangar. Save the date and join us to celebrate!

WREATH-MAKING OPEN HOUSE

SATURDAY, DECEMBER 3

Get crafty for the holidays and stop by our winery to make your own grapevine wreath. Enjoy light snacks and wine specials with family and friends!

*For reservations, contact Michelle McDaid at
831.455.9990 or michelle@scheidvineyards.com*

SAVE THE DATE
CALENDAR OF EVENTS | WINTER 2016