

# September 2025

## Scheid Vineyards Club Release



## Winery Update



It's been an exciting season in the cellar, and we couldn't wait to share what we've been working on. By popular demand, we released our first-ever Estate Bubbly Rosé this summer—and it's everything you asked for. Bright, crisp, and bursting with lively bubbles, this sparkling rosé has quickly become a staff and member favorite. We're thrilled with how it turned out and are confident you will be too!

We're also celebrating the return of a long-awaited gem: our 2022 Reserve Pinot Noir Clone 667. Known for its deep cherry character, subtle spice, and silky structure, this small-production wine showcases the elegance and complexity Pinot lovers crave. With a few new spots now open in our Reserve Club, it's a perfect time to discover more of our most limited and expressive releases. There's so much to sip, share, and celebrate, and we're just getting started.

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## 2025 Happenings

Summer has been full of energy, and it's been such a joy to welcome so many of you at our events. From Paint & Sip in Greenfield to live music Sundays, we love seeing our spaces come alive with laughter, great wine, and familiar faces. Be sure to check our Events page regularly—we're always adding something new to the calendar! As we head into harvest season, we're more excited than ever for what's ahead.

All remaining Pickup Parties this year will be hosted at our Carmel Tasting Room, where you can grab your wines, sip on a glass of something special, and enjoy seasonal small bites. Space is limited, and these events tend to fill up quickly, so be sure to RSVP early!

And don't miss the highlight of the season—our annual Harvest Party is happening on October 4th! Join us for an epic celebration featuring great wine, delicious food crafted by Chef Todd, and live music. It's the event of the year, and we can't wait to raise a glass with you. If you can't join us in person, raise a glass with friends while enjoying our recipe on page 6.



# Featured Wines

## Estate Club Selections

### 2021 CABERNET SAUVIGNON

\$42

Club \$33.60

Our 2021 vintage is intense and focused, with layered aromas of blackberry, elderberry, and currant, alongside hints of mocha and black tea. Bold and expressive, it showcases dark fruit depth framed by refined, elegant tannins.

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### 2024 SAUVIGNON BLANC

\$25

Club \$20.00

This vintage brims with citrus, green pear, and guava, accented by lemon blossom. Crisp acidity lifts the palate, bringing vibrancy, balance, and a refreshing finish with a touch of mineral elegance.

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### 2024 ODD LOT WHITE

\$25

Club \$20.00

A vibrant blend bursting with yellow apple, citrus, and stone fruit, this wine shows hints of lychee and delicate florals. The mouthfeel is plush yet fresh, lifted by balanced acidity and a bright, fruit-driven finish.

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### 2022 TEMPRANILLO

\$42

Club \$33.60

This vintage opens with aromas of blackberry, plum, and black cherry, complemented by hazelnut, vanilla, and toasty oak. Juicy and harmonious on the palate, the dark fruit character is supported by supple tannins and a long, smooth finish.

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### 2022 GSM

\$36

Club \$28.80

Bright aromas of cherry, cranberry, and strawberry mingle with warm vanilla and oak spice. Medium-bodied with lively structure and polished tannins, it finishes with a whisper of baking spice and toasted oak.

### 2023 VIOGNIER

\$28

Club \$22.40

Our 2023 Viognier reveals vivid aromas of pear, quince, citrus, and tropical fruit. The peach-toned mid-palate is rounded yet energetic, giving way to a burst of acidity and lingering richness.

## Reserve Selections

### 2022 CABERNET SAUVIGNON- KURT'S VINEYARD

\$75

Club \$60

Grown in the warmer San Lucas AVA, this Cabernet Sauvignon opens with blackberry, blueberry, and plum supported by hints of vanilla, tarragon, and toasty oak. Full-bodied and concentrated, it delivers rich black fruit, firm tannins, and a long, polished finish.

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### 2022 PINOT NOIR CLONE 667

\$75

Club \$60

Part of our Clone Series, this single-clone bottling showcases the intensity of Dijon Clone 667, known for its small berries and deep color. Aromas of black cherry, raspberry, and currant are framed by soft tannins, balanced acidity, and a lingering, refined finish.

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### 2021 PINOT NOIR RESERVE

\$60

Club \$48

Crafted from a blend of standout clones that excelled in the 2021 vintage, this Pinot Noir offers vibrant aromas of cherry, raspberry, and plum, with notes of hazelnut, vanilla, and toasted oak. It shows graceful maturity and a soft finish accented by warm oak spice.

## Library Exclusives

### RESERVE PINOT NOIR CLONE POM

\$90 | Club

*Member-exclusive*

This clone reveals layered aromas of plum, cherry, and worn leather, gracefully evolved with time in bottle. Bright acidity and refined oak lend structure and balance to the palate. This thoughtfully aged expression showcases the complexity and depth that come with patience.

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### RESERVE CABERNET SAUVIGNON

\$90 | Club

*Member-exclusive*

This Reserve Cabernet Sauvignon offers a full-bodied expression with richly developed layers of dark fruit, toasted oak, and supple tannins. Time in bottle has brought added depth and refinement, showcasing the bold character and age-worthiness of our cellar selections.

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### RESERVE PINOT NOIR - SANTA LUCIA HIGHLANDS

\$90 | Club

*Member-exclusive*

With notes of spice, mocha, and plum, this wine has aged gracefully, showcasing this vineyard's ability to produce wines that stand the test of time. This wine is ready to drink or could be cellared for another two years (if you have the willpower).

# Current Releases

## ESTATE

### WHITE

Club Price

NV Bubbly Rosé	\$22.40
2022 Chardonnay (90 pts)	\$25.60
2021 Dry Riesling	\$20.00
2021 Gewürztraminer	\$20.00
2022 Grenache Blanc	\$22.40
2021 Grüner Veltliner	\$22.40
2024 GSM Rosé	\$22.40
2024 Odd Lot White	\$20.00
2021 Pinot Blanc	\$25.60
2023 Roussanne (90 pts)	\$22.40
2024 Sauvignon Blanc	\$20.00
2023 Viognier	\$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
2022 Pinot Meunier (90 pts)	\$28.80
2020 Pinot Noir	\$33.60
2022 Sangiovese (97 pts)	\$28.80
2020 Tannat	\$28.80
2022 Tempranillo	\$33.60

### DESSERT WINE

Club Price

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



# Current Releases

## RESERVE

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	Club Price
2022 Cabernet Sauvignon - Kurt's Vineyard	\$60.00
2022 Cabernet Sauvignon Appassimento	\$64.00
2020 Chardonnay Santa Lucia Highlands	\$40.00
2019 Claret	\$72.00
2019 Isabelle Sparkling	\$40.00
2021 Petit Verdot (92 pts)	\$60.00
2021 Pinot Noir	\$48.00
2020 Pinot Noir Clone 115 (91 pts)	\$60.00
2022 Pinot Noir Clone 667	\$60.00
2021 Pinot Noir Clone 777	\$60.00
2021 Pinot Noir Clone Calera	\$60.00
2021 Pinot Noir – Isabelle's Vineyard (90 pts)	\$60.00
2021 Pinot Noir Santa Lucia Highlands	\$64.00
2021 Sauvignon Blanc	\$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.*



# Brie & Papaya Quesadillas

*The rich, mellow brie and tropical papaya are brightened by the Viognier's lively fruit and gentle acidity, making each bite and sip feel harmonious. It is an ideal dish for the end of summer and the beginning of fall.*



## Ingredients:

- 1 small red onion, peeled
- 1 ripe papaya, peeled, seeded, and chopped
- 2 roasted and peeled Pasilla (Poblano) chilies, chopped
- 2 jalapeños, stems and seeds removed, chopped
- Juice of 1 lime
- Pinch of sea salt
- 1 lb Brie, at room temperature, cut into ¼-inch slices
- 10 flour tortillas
- 4 tbsp melted butter
- 4 tbsp vegetable or olive oil

## Directions:

1. Slice the onion thinly. In a bowl, mix papaya, chilies, jalapeños, lime juice, and salt.
2. Place a tortilla on a plate.  
Arrange a few slices of Brie on half of the tortilla, then top with sliced onions and some of the papaya mixture. Fold the tortilla over the filling.
3. Mix the butter and oil, then brush the top of the tortilla with this mixture.
4. Heat a skillet over medium-high heat. Place the quesadilla, brushed side down, on the skillet. Press lightly with a spatula.
5. When lightly browned, flip and cook the other side until golden.
6. Repeat with remaining tortillas.
7. Pair with our Viognier.

# MARK YOUR CALENDAR!

FINAL CLUB RELEASE DATE OF 2025:

NOVEMBER 3

## UPCOMING EVENTS



SEPT  
19-20

**PICKUP PARTY**  
**Carmel Tasting Room 6:30pm-8:00pm**

OCT  
4

**HARVEST PARTY**  
**Greenfield Winery 12:00pm - 3:00pm**

OCT  
14

**TRIVIA NIGHT**  
**Carmel Tasting Room 5:00pm - 7:00pm**

NOV  
22

**PAINT AND SIP**  
**Greenfield Winery 11:00am - 2:00pm**

