

# March 2026

## Scheid Vineyards Club Release



## Winery Update



The 2025 vintage is shaping up to be an exciting one across the cellar. Our white wines from the vintage have been especially strong, with many already bottled and others receiving their final finishing touches. The quality and balance we're seeing have us very optimistic about what's ahead.

Meanwhile, our 2025 red wines are now resting comfortably in barrel, beginning the slow and careful aging process that allows their structure and character to develop. It's always a rewarding stage of the journey, and early signs point to another impressive lineup.

We're also thrilled to share that this shipment will include our first Reserve Merlot, debuting exclusively for our Reserve Club members. Several new and highly anticipated releases are already in the pipeline, and we can't wait to share more as the year unfolds for these small-lot productions.

## 2026 Happenings

We're excited to kick off 2026 with updates designed to enhance your member experience. Our membership portal has been upgraded, making it easier to view your account details and manage preferences. These updates give you more control and flexibility, whether you're planning a visit, adjusting shipments, or checking in on your membership. Booking reservations is now smoother and more intuitive, so planning your next visit is a breeze.



On the events front, we're keeping the good times rolling. Join us in Greenfield for live music on the first Sunday of every month, and be sure to check out our events calendar for Vinyl days and Trivia in our Carmel tasting room for a fun and relaxed way to enjoy your favorite wines. These events are a great excuse to bring friends along and make a night of it.

Make sure to mark your calendar! We hope to see as many of you as possible as we kick off the year with our first Member Pickup Party of 2026, happening on March 15th in Greenfield. It's the perfect way to celebrate a new year, new wines, and our incredible community.

# Featured Wines

## Estate Club Selections

### 2022 ARBOLITOS

\$42

Club \$33.60

**Our Arbolitos blend is bold and expressive, opening with ripe blackberry and dark fig layered with hints of mocha. Smooth, integrated tannins give the wine a supple texture, making it both approachable and food-friendly, with a polished sweet oak finish.**

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### 2023 CABERNET SAUVIGNON

\$42

Club \$33.60

**This Cabernet Sauvignon is medium-bodied and inviting, with flavors of plum, coffee, and toasty oak. Smooth and well-rounded on the palate, it delivers a lingering sweet oak finish and can be enjoyed now or cellared for further development.**

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### 2022 MALBEC

\$36

Club \$28.80

**This Malbec showcases rich blackberry and plum, framed by structured tannins and notes of toasty oak. Bright acidity keeps the palate lively, while a touch of sweet oak carries through to a silky finish.**

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### 2024 CHARDONNAY -

### ISABELLE'S VINEYARD

\$32

Club \$25.60

**This Chardonnay is fresh and vibrant, crafted entirely in stainless steel to highlight the purity of fruit. Notes of yellow apple, pear, and citrus lead the palate, complemented by delicate floral tones and a clean, refreshing finish.**

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### 2023 ROUSSANNE

\$28

Club \$22.40

**Our Roussanne is crisp and expressive, with aromas of citrus, green apple, and stone fruit accented by delicate floral hawthorn notes. Soft and medium-bodied on the palate, it shows balanced acidity and a rich, fruit-driven finish.**

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### 2025 SAUVIGNON BLANC

\$25

Club \$20.00

**This vintage offers bright citrus layered with pineapple and guava, accented by subtle herbal notes. Crisp acidity adds lift and balance to the medium-bodied palate, finishing clean and lively with the refreshing character that defines Sauvignon Blanc.**

## Reserve Selections

### 2022 MERLOT RESERVE

\$60

Club \$48.00

This Merlot is layered and expressive, offering aromas of blueberry, elderberry, and ripe plum. Rich black fruit carries through the palate with a soft, supple texture, unfolding with poise and depth. The finish is long and smooth, leaving a refined impression of balance and polish.

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### 2023 PINOT NOIR CLONE CALERA

\$75

Club \$60.00

Our Clone Calera Pinot Noir is complex and textural, showing flavors of black cherry and strawberry layered with gentle toasty oak. The palate is focused and expressive, revealing depth, structure, and finesse. An elegant finish highlights the wine's balance and aging potential.

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### 2023 PINOT NOIR CLONE MARTINI

\$75

Club \$60.00

The Clone Martini Pinot Noir is vibrant and polished, with notes of currant, raspberry, and blueberry accented by subtle vanilla. Bright red fruit is framed by a smooth, refined texture, giving the wine both lift and elegance. It finishes clean and graceful, with lingering freshness.

## Library Exclusives

### 2015 CLARET

\$100 | Club

*Member exclusive*

This vintage is a sophisticated assemblage characterized by concentrated aromas of blackberry, blueberry, currant and ripe plum with hints of hazelnut and vanilla. The dense flavors and balanced tannins of this full-bodied wine integrate perfectly for a long, layered finish. Drinking beautifully now, this wine will continue to develop in the cellar.

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### 2016 PINOT NOIR RESERVE

\$75 | Club

*Member exclusive*

A blend of Pinot Noir clones 667, 777 and Pommard, this wine shows layered aromas of black cherry, blackberry and cassis, accented by notes of vanilla and mocha. The palate is silky, with bright acidity and refined tannins that carry dark fruit and subtle oak through a long, polished finish.

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### 2016 PINOT NOIR CLONE POM

\$90 | Club

*Member exclusive*

Bright and expressive, our Clone POM opens with lifted aromas of black cherry, cranberry and raspberry layered with hints of mocha and vanilla. Medium bodied and beautifully balanced, it shows soft tannins and crisp acidity, finishing with a vibrant, lingering burst of red fruit.

# Current Releases

## ESTATE

### WHITE

Club Price

2024 Chardonnay-Isabelle's Vineyard	\$25.60
2021 Dry Riesling	\$20.00
2023 Gewürztraminer	\$20.00
2021 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
2025 Sauvignon Blanc	\$20.00
2023 Viognier	\$22.40

### RED

Club Price

2021 50/50	\$28.80
2022 Arbolitos	\$33.60
2021 Barbera	\$28.80
2023 Cabernet Sauvignon	\$33.60
2020 Dolcetto	\$28.80
2022 GSM	\$28.80
2022 Malbec	\$28.80
2020 Merlot	\$28.80
2023 Odd Lot Red	\$25.60
2021 Petite Sirah	\$33.60
2022 Pinot Meunier (90 pts)	\$28.80
2022 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
2021 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
2023 Pinot Noir Reserve Clone Calera	\$60.00
2022 Pinot Noir Reserve Clone POM	\$60.00
2023 Pinot Noir Reserve Clone Martini	\$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.*



# Mushroom Risotto paired with our 2022 Reserve Merlot

*This earthy mushroom risotto pairs beautifully with our 2022 Reserve Merlot, as the wine's soft tannins and rich dark fruit notes complement the savory depth and creamy texture of the dish.*



## Ingredients:

- 1 cup Arborio rice
- 4 cups low-sodium vegetable broth
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter, divided
- 1 small shallot, finely diced
- 2 cloves garlic, minced
- 8 oz mixed mushrooms (cremini, porcini or shiitake), sliced
- $\frac{1}{2}$  cup dry white wine
- $\frac{1}{3}$  cup grated Parmesan cheese
- Salt and black pepper to taste
- Fresh thyme or parsley for garnish

## Directions:

1. Heat the broth in a saucepan over low heat and keep warm.
2. In a wide pan, heat olive oil and 1 tablespoon of butter over medium heat. Add mushrooms and cook until browned and tender, about 5 to 7 minutes. Season lightly with salt and pepper. Remove mushrooms and set aside.
3. In the same pan, add the remaining butter and the shallot. Cook until softened, about 2 minutes. Add garlic and cook for 30 seconds until fragrant.
4. Stir in the Arborio rice and toast for 1 to 2 minutes, until the edges are translucent.
5. Pour in white wine (2025 Sauvignon Blanc—then pour yourself a glass too) and stir until mostly absorbed.
6. Begin adding warm broth one ladle at a time, stirring frequently and allowing liquid to absorb before adding more. Continue for 18 to 22 minutes until rice is creamy and just tender.
7. Stir in cooked mushrooms and Parmesan cheese. Adjust seasoning as needed.
8. Serve warm, garnished with herbs if desired.



# MARK YOUR CALENDAR!

## UPCOMING EVENTS

MARCH  
15

PICKUP PARTY  
Greenfield Winery 1pm-3pm

APRIL  
12

LIVE MUSIC  
Greenfield Winery 1pm - 4pm

APRIL  
14

TRIVIA NIGHT  
Carmel Tasting Room 5pm - 7pm

