

# May 2026

## Scheid Vineyards Club Release



## In your Glass this Season

Two of our most requested wines are back just in time for spring, and they couldn't have arrived at a better moment.



Our Rosé is light, crisp and refreshing, with bright strawberry and citrus notes that make it an easy go-to for warmer days and casual get-togethers. We're also releasing a small-lot Albariño, vibrant and citrus-forward with lively acidity and a clean, refreshing finish, made to pair seamlessly with seafood, from fresh ceviche to grilled fish and shellfish.

In this release, we also introduce our new Reserve Tusco Rosso, a blend of Sangiovese and Tannat that brings together vibrant acidity and structured tannins. With notes of dark cherry, plum and a hint of spice, it's a bold, layered wine that bridges coastal Monterey fruit with classic Tuscan inspiration, adding depth and a distinctive edge to the Reserve lineup.

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## Plan Your Next Visit

We'd love to see you out at the winery this spring.

Our member Pickup Party on May 17th is a great chance to come in, grab your new releases, and spend the afternoon with us. We had such a great turnout in March, and we're looking forward to another fun afternoon together. We'll have live music, lunch, and plenty of wine; it's always a fun, easy way to gather with other members and make a day of it.



It's also a good time to start thinking ahead to our Harvest Party in October, one of the highlights of the year. Reserve and Library members now receive 4 tickets instead of 2, making it even easier to bring friends along and enjoy the experience.

We're also adding more weekday events, so it's always worth checking our events page to see what's coming up next.

And if you're not able to make it in person, we're always happy to host a virtual tasting so you can still experience the wines with us from home.

However you choose to enjoy your wines, we look forward to sharing them with you.

# Featured Wines

## Estate Club Selections

### 2025 ALBARIÑO

\$28

Club \$22.40

Pure and vibrant, our 2025 vintage shows aromas of pear, stone fruit and quince layered with citrus and tropical notes. Aged in stainless steel to preserve freshness and varietal character, this aromatic white offers bright acidity, a clean profile and a lingering, tropical-tinged finish.

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### 2025 GRÜNER VELTLINER

\$28

Club \$22.40

On the palate, this vintage is medium-bodied with bright, balanced acidity and a distinct mineral edge. Notes of red apple and grapefruit lead, with hints of white pepper and delicate florals adding complexity, finishing crisp and refreshing.

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### 2025 ROSÉ

\$28

Club \$22.40

This vintage offers aromas of strawberry, cherry and blueberry with subtle notes of rose and lilac. Medium-bodied with crisp acidity, it finishes bright and fruit-driven, making it a refreshing and versatile option.

### 2023 BARBERA

\$36

Club \$28.80

This vintage opens with aromas of blackberry and cherry, with subtle notes of violet and mocha. The palate is vibrant and velvety, with juicy fruit, supple tannins and a medium-bodied mouthfeel. Fresh acidity and expressive fruit make this a versatile, easy-drinking red.

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### 2023 SANGIOVESE

\$36

Club \$28.80

Our 2023 Sangiovese is a rich, medium-bodied wine with soft tannins and balanced acidity. Aromas of red cherry, currant and plum are complemented by hints of orange peel and vanilla, creating a classic, well-structured expression of the varietal.

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### 2021 TANNAT

\$36

Club \$28.80

This Tannat shows aromas of blackberry and plum layered with notes of sweet tobacco and dark chocolate. Full-bodied with firm, structured tannins, it delivers rich black fruit and a long, lingering finish with hints of smoky oak.

## Reserve Selections

### 2021 PETIT VERDOT

\$75

Club \$60.00

Our 2021 Petit Verdot is a medium-bodied wine with aromas of blackberries, plum and cherry. Layers of baking spice, pepper, mocha and toasted oak add depth and complexity. Bright acidity and finely integrated tannins support rich black fruit, leading to a long, structured finish with a touch of sweet oak.

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### 2021 PINOT NOIR CLONE 777

\$75

Club \$60.00

Our 2021 vintage is deep, elegant and complex, with aromas of ripe cherry, cranberry and raspberry. The palate shows a balance of juicy red and dark fruit, layered with savory nuance and framed by silky tannins, finishing smooth and refined.

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### 2022 TUSCO ROSSO

\$75

Club \$60.00

Our 2022 Tusco Rosso is a blend of Sangiovese and Tannat, offering concentrated aromas of blueberry, blackberry and elderberry with hints of black tea, orange peel and rose. Full-bodied with balanced tannins, it delivers dense dark fruit and a long, layered finish. Drinking beautifully now, while structured for continued aging.



# Library Exclusives

## 2016 RESERVE PINOT NOIR CLONE

115

\$90 | Club

*Member exclusive*

This single clone, single vineyard bottling reflects the terroir of our Viento Vineyard and the character of Dijon clone 115. Elegant and layered, it shows bright cherry, lush red fruit and subtle earth tones, supported by a supple texture and a long, polished finish. Drink within the next 1-2 years.

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## 2016 ESTATE CABERNET

SAUVIGNON

\$60 | Club (*available for shipping*)

*Member exclusive*

This vintage is a sophisticated assemblage with concentrated aromas of blackberry, blueberry, currant and ripe plum, accented by hazelnut and vanilla. Full-bodied with balanced tannins, it offers depth and structure, finishing long and layered. Drinking beautifully now, with continued aging potential.

## 2017 RESERVE PINOT NOIR CLONE

POM

\$90 | Club

*Member exclusive*

Bright and expressive, our clone POM opens with lifted aromas of black cherry, cranberry and raspberry, accented by hints of mocha and vanilla. Medium-bodied with soft tannins and vibrant acidity, it finishes with a lively, fruit-driven character. Winemakers recommend drinking within the next year for peak potential.

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## 2017 ESTATE MERLOT

\$60 | Club (*available for pickup*)

*Member exclusive*

The 2017 Merlot unfolds smoothly into blackberry, black cherry, plum and boysenberry flavors, framed by a mild acidity and lightly toasted wood notes. It fills the palate with fresh berry pie throughout the long, engaging finish. Already expressive, with the framework to continue unfolding in the cellar.



# Garlic Lemon Shrimp paired with our Albariño

*Fresh, bright and coastal in style, this garlic lemon shrimp pairs seamlessly with our Albariño, highlighting its crisp acidity and citrus-driven character.*



## Ingredients:

- 1 lb shrimp, peeled and deveined
- 2 tablespoons olive oil or butter
- 3 cloves garlic, minced
- Juice of 1 lemon
- ¼ cup dry white wine
- Salt and black pepper to taste
- Fresh parsley, chopped

## Directions:

1. Pat the shrimp dry with paper towels and lightly season with salt and black pepper on both sides.
2. Heat olive oil or butter in a wide pan over medium heat until warm and shimmering.
3. Add the garlic and cook for about 30 seconds, stirring gently until fragrant but not browned.
4. Add the shrimp in a single layer and cook for 2–3 minutes on the first side, until they begin to turn pink.
5. Flip the shrimp and cook an additional 2–3 minutes, until fully opaque and just cooked through.
6. Pour in the white wine and lemon juice, stirring gently to combine and allowing the sauce to simmer for 1–2 minutes.
7. Remove from heat and sprinkle with fresh parsley, tossing lightly to coat.
8. Serve immediately with lemon wedges for an extra squeeze of brightness.

Serves 4

# Current Releases

## ESTATE

### WHITE

Club Price

2025 Albariño	\$22.40
2024 Chardonnay	\$25.60
2024 Chardonnay-Isabelle's Vineyard	\$25.60
2021 Dry Riesling	\$20.00
2023 Gewürztraminer	\$20.00
2021 Grenache Blanc	\$22.40
2025 Grüner Veltliner	\$22.40
2024 Pinot Blanc	\$25.60
2025 Rosé	\$22.40
2023 Roussanne (90 pts)	\$22.40
2025 Sauvignon Blanc	\$20.00
2023 Viognier	\$22.40
NV Bubbly Rosé	\$22.40

### RED

Club Price

2020 50/50	\$28.80
2022 Arbolitos	\$33.60
2023 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 Noir (91 pts)	\$33.60
2023 Sangiovese	\$28.80
2021 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

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	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 (90 pts)	\$72.00
2019 Isabelle Sparkling	\$40.00
2022 Merlot Reserve	\$48.00
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
2022 Tusco Rosso	\$60.00

### *Library Wines*

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





# MARK YOUR CALENDAR!

## UPCOMING EVENTS

MAY  
12

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

MAY  
17

**WINE CLUB PICKUP PARTY**  
Greenfield Winery 1pm - 3pm

JUNE  
7

**LIVE MUSIC**  
Greenfield Winery 1pm - 4pm

