

VIN'S CLUB NEWSLETTER

September 2024



SCHEID
VINEYARDS



LETTER FROM THE SCHEID FAMILY

Dear Friends,

As we move into the latter part of the year, the long-awaited harvest season is finally here. Last week, our crews kicked off the 2024 harvest by bringing in sauvignon blanc grapes. This period is both thrilling and precise, as our dedicated team checks the Brix levels daily to ensure the grapes are picked at their peak ripeness, promising the highest quality for our wines. We've been lucky with weather conditions, which have been typical for the season. While we anticipate lower yields, we expect the fruit to be of excellent quality.



We are thrilled to introduce our Southern Rhone-themed white selection, each a perfect companion for cooler weather and porch side reading, fireside chats, or upcoming holiday meals. The 2023 Grenache Blanc is a standout, with its unique texture and richness derived from fermenting a portion of the juice with the grape skins. Our 2023 Viognier is a perfect pairing with our featured recipe, seasonal butternut squash, for those ready to embrace

the fall season. The body from the oak complements the dish's creaminess, while the crisp acidity and citrus notes act as a palate cleanser between each bite.

We've enjoyed seeing members at all our events this year. Your support and enthusiasm have made this year truly special. We had a great time together at Isabelle's Vineyard for Blues & Bites and on your computer screens for our winemaker's virtual tasting. Be sure to check out our events page for updated events throughout the remainder of the year in Carmel and our Estate Winery in Greenfield. Here's to continuing this fantastic year together, filled with laughter, great wine, and company.

Sincerely,

The Scheid Family

FEATURED WINES

YOUR WINE SELECTION WILL VARY BASED ON YOUR CLUB MEMBERSHIP

ESTATE CLUB SELECTIONS

2023 GRENACHE BLANC, MONTEREY

\$28.00 | CLUB \$22.40

Our 2023 Grenache Blanc emphasizes the fruit-forward aromatics of stone fruit, yellow apple, quince, and citrus, with notes of butterscotch and vanilla. Fermenting a portion of the grapes on their skins brings richness and viscosity to the medium-bodied palate. Bright, crisp acidity and a lingering rich finish add to this wine's delight.

2022 ODD LOT RED, MONTEREY

\$32.00 | CLUB \$25.60

Our 2022 Odd Lot is packed with aromas of blackberries, plums, and raspberries with notes of fig and hints of green tea. The medium-bodied palate unfolds with balanced acidity and soft tannins, making it eminently drinkable, while the lingering black fruit and sweet oak finish make it entirely delectable.

2020 PINOT NOIR, MONTEREY

\$42.00 | CLUB \$33.60

This vintage displays notes of currants, spice, and delicate hints of vanilla framed by a quiet but persistent acidity that supports the fully integrated fruit. Bottle aging has enhanced the tertiary aromas of leather and dark fruit, leading to a complex wine from start to finish.

2020 PETITE SIRAH, MONTEREY

\$42.00 | CLUB \$33.60

Our 2020 Petite Sirah is ripe, full-bodied, and opaque in color, as it should be. The nose is bold, with aromas of blackberry, fig, elderberry, ripe plum, and notes of cigar boxes and mocha. The palate is full-bodied with balanced acidity and structured tannins, integrated bright black fruit, and a lengthy finish with subtle oak notes.

2023 ROUSSANNE, MONTEREY

\$28.00 | CLUB \$22.40

Our 2023 vintage is a classic Roussanne with aromas of citrus, green apples, stone fruit, and floral hawthorn notes. The soft, medium-bodied palate has a balanced acidity and rich, persistent fruit finish.

2023 VIOGNIER, MONTEREY

\$28.00 | CLUB \$22.40

Our Viognier features striking aromas of pear, quince, citrus, guava, and tropical fruit notes. A medium-bodied palate with layers of crisp acidity and bright fruit notes leads into a long, lingering finish.

RESERVE CLUB SELECTIONS

2021 CABERNET SAUVIGNON KURT'S VINEYARD, MONTEREY

\$75.00 | CLUB \$60.00

Dark and concentrated, our 2021 Kurt's Cab opens with aromas of blackberry, elderberry, and plum with notes of tarragon, mocha, and vanilla. The full-bodied palate delivers rich black fruit flavors and sweet oak, followed by structured, integrated tannins and a lengthy finish.

2020 PINOT NOIR, MONTEREY

\$60.00 | CLUB \$48.00

Back notes of pomegranate, spice and delicate hints of rose are framed by a quiet but persistent acidity which supports the fully integrated fruit. Our 2020 vintage is a decisive Monterey Pinot Noir that reflects the land it is grown on and our family's dedication to making world class wine.

2021 PINOT NOIR - SANTA LUCIA HIGHLANDS, MONTEREY

\$80.00 | CLUB \$64.00

Our 2021 delivers mass quantities of cherry, raspberry, and plum, with notes of vanilla and a sweet oak finish. Smooth, sleek, and velvety, this wine captures the inimitable personality of this great vineyard site.

LIBRARY CLUB SELECTIONS

CLARET RESERVE, MONTEREY

\$100.00 CLUB

Our Claret is a sophisticated assemblage characterized by concentrated flavors of black currants and ripe plums with leather and cedar notes. This full-bodied wine's dense flavors and balanced tannins integrate perfectly for a long, layered finish. This wine was built for cellaring, and we are so happy to see it at its peak drinking potential.

GRENACHE ESTATE, MONTEREY

\$60.00 CLUB

Aromas of black cherry, currant, and ripe plums mingle with concentrated flavors of raspberry and blackberry. Delicate spice and vanilla notes complement the well-balanced palate, which features soft tannins, a rich mouthfeel, and an excellent depth of flavor that carries through to the finish.

PINOT NOIR RESERVE - SANTA LUCIA HIGHLANDS, MONTEREY

\$90.00 CLUB

Pinots from Santa Lucia Highlands tend to be denser in style than their Burgundian cousins, with sumptuous leather and smoke on the nose. This vintage delivers mass quantities of strawberries, raspberries, vanilla, and forest floor. Smooth, sleek, and velvety, this wine is ready to drink now.

CURRENT RELEASES

WHITE WINES

	BOTTLE	VIN'S CLUB
2023 Albariño	\$28	\$22.40
2022 Chardonnay	\$32	\$25.60
2023 Chardonnay Isabelle's Vineyard	\$32	\$25.60
2022 Dry Riesling	\$25	\$20.00
2022 Gewürztraminer	\$25	\$20.00
2022 Grüner Veltliner	\$28	\$22.40
2023 Grenache Blanc	\$28	\$22.40
2023 GSM Rosé	\$28	\$22.40
2023 Odd Lot White	\$25	\$20.00
2022 Pinot Blanc	\$32	\$25.60
2021 Pinot Noir Rosé	\$28	\$22.40
2023 Roussanne	\$28	\$22.40
2023 Sauvignon Blanc	\$25	\$20.00
2023 Viognier	\$28	\$22.40

RED WINES

	BOTTLE	VIN'S CLUB
2021 50/50	\$36	\$28.80
2021 Barbera	\$36	\$28.80
2021 Cabernet Sauvignon	\$42	\$33.60
2022 Dolcetto	\$36	\$28.80
2021 GSM	\$36	\$28.80
2020 Malbec	\$36	\$28.80
2021 Merlot	\$36	\$28.80
2022 Odd Lot Red	\$32	\$25.60
2020 Petite Sirah	\$42	\$33.60
2022 Pinot Meunier	\$36	\$28.80
2020 Pinot Noir	\$42	\$33.60
2021 Sangiovese	\$36	\$28.80
2020 Tannat	\$36	\$28.80
2021 Zin Bob's Way	\$36	\$28.80

RESERVE WINES

	BOTTLE	VIN'S CLUB
2021 Cabernet Sauvignon Kurt's Vineyard	\$75	\$60.00
2021 Cabernet Sauvignon Appassimento	\$80	\$64.00
2019 Chardonnay Reserve SLH	\$50	\$40.00
2020 Chardonnay Riverview Vineyard	\$45	\$36.00
2018 Claret Reserve	\$90	\$72.00
2015 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2016 Claret Reserve 1.5L Etched Magnum	\$220	\$176.00
2020 Pinot Noir Reserve	\$60	\$48.00
2020 Pinot Noir Reserve Clone 115	\$75	\$60.00
2019 Pinot Noir Reserve Clone 777	\$75	\$60.00
2021 Pinot Noir Reserve Clone Calera	\$75	\$60.00
2018 Pinot Noir Reserve Clone POM	\$75	\$60.00
2021 Pinot Noir – Isabelle's Vineyard	\$75	\$60.00
2021 Pinot Noir Santa Lucia Highlands	\$80	\$64.00
2017 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2018 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00
2019 Pinot Noir SLH 1.5L Etched Magnum	\$200	\$160.00

DESSERT WINES

	BOTTLE	VIN'S CLUB
2021 Petit Manseng	\$34	\$27.20
2020 Closing Bell	\$45	\$36.00

VIN'S LIBRARY WINES

2007 Merlot	\$60 – Club
2013 Pinot Noir Reserve SLH	\$90 – Club
2010 Claret Reserve	\$100 – Club
2012 Isabelle Sparkling Reserve	\$75 – Club
2009 Grenache	\$60 – Club
2012 Petite Sirah	\$60 – Club
2012 Pinot Noir	\$60 – Club
2011 Pinot Noir Reserve	\$75 – Club
2013 Pinot Noir Reserve	\$75 – Club
2014 Pinot Noir Reserve Clone 115	\$90 – Club

2023 ESTATE VIOGNIER + CREAMY BUTTERNUT SQUASH PASTA

This pasta is much simpler to make than one might think and feels like a special event when served for friends and family on the weekend. The creamy texture contrasts with the bright acidity of the viognier to bring the right amount of pep to the dish. Throw in a protein to mix things up, and double this recipe for leftovers!

INGREDIENTS:

SALT
1 MEDIUM BUTTERNUT SQUASH,
PEELED AND DICED
1 LB LINGUINE OR OTHER PASTA
1 1/2 CUP VEGETABLE BROTH
1/2 CUP HEAVY CREAM
2 SHALLOTS, PEELED
3 CLOVES GARLIC, PEELED
PINCH NUTMEG
SALT AND PEPPER, TO TASTE
1/2 CUP TOASTED PINE NUTS
FRESH SAGE & GRATED PARMESAN CHEESE,
FOR SERVING

INSTRUCTIONS:

1. Bring a large pot of salted water to a boil and add the butternut squash. Cook until soft, about 12-15 minutes.
2. While the squash is cooking, cook the pasta in salted water until al dente. When done, drain, reserving 1/2 cup of cooking liquid.
3. Add the cooked squash to a blender with vegetable stock, cream shallots, garlic and nutmeg. Blend until smooth, add reserved cooking liquid and blend. Season with salt and pepper to taste.
4. Heat in a pot over medium heat.
5. Add cooked pasta to sauce and toss to combine. Serve with toasted pine nuts, sage, and grated parmesan cheese



MARK YOUR CALENDAR!

2024 VIN'S CLUB RELEASE DATES NOVEMBER 4TH

UPCOMING EVENTS

TRIVIA NIGHT

5:00pm-7:00pm
Second Thursday Monthly
Venue: Carmel Tasting Room

WINE CLUB: PICKUP PARTY

1:00pm- 3:00pm
Sunday, Sept 15th, 2024
Venue: Greenfield Winery Tasting Room

PAINT & SIP

11:00am- 2:00pm
Saturday, Sept 28th, 2024
Venue: Greenfield Winery Tasting Room

ANNUAL HARVEST CELEBRATION

12:00pm-3:00pm
Saturday, October 5th, 2024
Venue: Greenfield Winery Tasting Room

ANNUAL WREATH MAKING OPEN HOUSE

10:30am-1:30pm
Saturday, December 7th, 2024
Venue: Greenfield Winery Tasting Room



VISIT OUR WEBSITE FOR MORE INFORMATION OR CONTACT
our Wine Club team at 831.455.9990 or wineclub@scheidfamilywines.com

FOLLOW US FOR THE LATEST EVENT AND WINERY UPDATES!

