

# March 2025

Scheid Vineyards Club Release



## Winery Update

### 2024 Vintage



With harvest wrapped up on the 2024 vintage, we are excited to see this vintage showing great promise. The wines already display beautiful character and depth. The reds are currently aging in barrels, gaining complexity, while the whites are nearing bottling to maintain their fresh profile.

We're excited to announce new additions to our Reserve portfolio. After years of dedication, our winemakers are expanding the program with the first-ever Reserve Petit Verdot from our Hames Valley Vineyard, releasing this March. They're also crafting our inaugural Reserve Merlot, slated to debut in early 2026. With limited spots still available in the Reserve Club, now is the perfect time to join in, securing these limited and select allocations.

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## 2025 Happenings

We're excited to kick off 2025 with our amazing wine club members! This year promises to be special as we celebrate great wine and company. Our pickup parties will now be held at both locations throughout the year, plus we plan to host a Mother's Day brunch and another food and wine pairing event with Chef Todd from The Meatery. We look forward to seeing familiar faces and meeting new ones!

As we transition from the chill of winter, our 2022 Estate Chardonnay shines in any season. Its versatility makes it the perfect companion for both cool evenings and warmer days. Enjoy this vintage paired with our Orzo Shrimp Recipe on Page 5, or savor a glass while unwinding with your next great read.



We're also thrilled to introduce the 2022 Pinot Meunier to our Red Wine Club members. Earning 91 points from Wine Enthusiast and labeled a "Hidden Gem," it's a standout in our collection.

Cheers to another great year with all of you!

# Featured Wines



## Estate Club Selections

### 2020 MERLOT

\$36 | Club \$28.80

Beginning with a nose of allspice and hazelnut, our Merlot unfolds smoothly into blackberry, elderberry and blueberry flavors. The full-bodied wine fills the palate with fresh berry pie all the way through the long and engaging finish.

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### 2023 SAUVIGNON BLANC (*90 POINTS-WINE ENTHUSIAST*)

\$25 | Club \$20.00

This vintage is full of bright citrus, Asian pear and tropical notes of pineapple and guava, with hints of lemon blossom. Fresh herb notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc.

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### 2020 TANNAT

\$36 | Club \$28.80

Rich aromas of black cherry and plum with hints of coffee, sweet pipe tobacco and leather combine with distinct barrel notes of vanilla and smokey oak. This wine is full-bodied with finely structured tannins, rich black fruit, and a long lingering sweet oak finish.

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### 2022 CHARDONNAY (*90 POINTS-WINE ENTHUSIAST*)

\$32 | Club \$25.60

With a fruit-driven core of yellow apple, pear and citrus, our 2022 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied, balanced acidity, and a lingering finish with hints of integrated sweet oak.

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### 2022 PINOT MEUNIER (*91 POINTS- WINE ENTHUSIAST “HIDDEN GEM”*)

\$36 | Club \$28.80

Our 2022 Pinot Meunier is a vibrant wine, from its beautiful ruby color to its bright palate of black cherry, raspberry and currant, with subtle notes of violet and savory spice. Softly structured tannins and fresh acidity lead into a lingering red fruit finish.

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### 2023 ROUSSANNE

\$28 | Club \$22.40

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

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## Reserve Club Selections



### **2021 PETIT VERDOT**

\$75 | Club \$60

This vintage opens with aromas of blackberries, plums, and cherries, complemented by notes of mocha, and toasty oak. On the palate, it offers a medium-bodied structure with integrated tannins, a rich layer of black fruit and lingering touch of sweet oak.

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### **2020 PINOT NOIR CLONE 115 (91 POINTS - WINE ENTHUSIAST)**

\$75 | Club \$60

The 2020 vintage has aromas of cherry, cranberry, and currant with notes of mocha and a hint of violets. Beautifully balanced, this medium-bodied wine has a vibrancy that makes it hum in the glass. The bright red flavors lead into a smooth and lingering finish.

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### **2022 PINOT NOIR CLONE POM**

\$75 | Club \$60

This clone is characterized by small berries, which result in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone bottling is an elegant and refined wine with an elegant bouquet, silky texture, and ripe, lavish fruit.

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## Library Club Selections

### **2016 Pinot Noir Reserve**

Club \$75

This vintage is a harmonious blend of our 667, 777, and POM clones, which have aged with elegance. It now offers enticing flavors of dark fruit and savory umami notes. The winemakers agree this wine is at its premium drinking now.

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### **2015 Pinot Noir Clone POM Reserve**

Club \$90

This 2015 vintage, now at its peak, showcases a beautiful balance of earthy nuances, ripe cherry, and subtle leather notes. With its creamy, round mouthfeel, this wine offers the classic elegance of the POM clone.

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### **2016 Zin Bob's Way Estate**

Club \$60

Our 2016 Zin Bob's Way bursts with jammy flavors, offering rich notes of baked red fruit, strawberry, and a delightful hint of chocolate and coffee. Fully mature and ready to enjoy now, this wine delivers the perfect balance of fruit and depth.

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# Current Releases

## ESTATE WHITE

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	Club Price
2021 Albariño	\$22.40
2022 Chardonnay	\$25.60
2023 Chardonnay Isabelle's Vineyard	\$25.60
2021 Dry Riesling	\$20.00
2021 Gewürztraminer	\$20.00
2023 Grenache Blanc	\$22.40
2021 Grüner Veltliner	\$22.40
2023 Odd Lot White	\$20.00
2023 Pinot Blanc	\$25.60
2023 Roussanne	\$22.40
2023 Sauvignon Blanc	\$20.00
2023 Viognier	\$22.40

## ESTATE RED

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	Club Price
2021 50/50	\$28.80
2021 Arbolitos	\$33.60
2021 Barbera	\$28.80
2020 Cabernet Sauvignon	\$33.60
2022 Dolcetto	\$28.80
2021 GSM	\$28.80
2020 Malbec	\$28.80
2020 Merlot	\$28.80
2022 Odd Lot Red	\$25.60
2020 Petite Sirah	\$33.60
2022 Pinot Meunier	\$28.80
2020 Pinot Noir	\$33.60
2021 Sangiovese	\$28.80
2020 Tannat	\$28.80
2021 Tempranillo	\$28.80
2020 Touriga Nacional	\$28.80
2021 Zin Bob's Way	\$28.80

## DESSERT

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	Club Price
2020 Closing Bell	\$36.00
2021 Petit Manseng	\$27.20

## RESERVE

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	Club Price
2021 Cabernet Sauvignon - Kurt's Vineyard	\$60.00
2021 Cabernet Sauvignon Appassimento	\$64.00
2019 Chardonnay Reserve SLH	\$40.00
2018 Claret Reserve	\$72.00
2019 Isabelle Sparkling	\$40.00
2021 Petit Verdot Reserve	\$60.00
2020 Pinot Noir Reserve	\$48.00
2020 Pinot Noir Reserve Clone 115	\$60.00
2019 Pinot Noir Reserve Clone 777	\$60.00
2021 Pinot Noir Reserve Clone Calera	\$60.00
2021 Pinot Noir - Isabelle's Vineyard	\$60.00
2021 Pinot Noir Santa Lucia Highlands	\$64.00
2019 Pinot Noir SLH 1.5L Etched Magnum	\$160.00
2021 Sauvignon Blanc Reserve	\$36.00
2020 Syrah	\$48.00

## LIBRARY

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	Club Price
2012 50/50	\$60.00
2010 Claret Reserve	\$100.00
2012 Grenache	\$60.00
2012 Petite Sirah	\$60.00
2016 Pinot Noir Clone 115 Reserve	\$90.00
2015 Pinot Noir Clone POM Reserve	\$90.00
2011 Pinot Noir SLH Reserve	\$90.00
2016 Zin Bob's Way	\$60.00



# Shrimp Orzo + Chardonnay

The creamy texture of the orzo, complemented by the savory shrimp and tangy Pecorino Romano, is beautifully balanced by the crisp acidity and subtle fruit notes of our Estate Chardonnay, enhancing the dish's rich flavors without overwhelming them.

## Ingredients:

- 1 cup orzo
- 1 tablespoon olive oil
- 1 shallot, finely chopped
- ¼ cup sun-dried tomatoes, chopped (with juices)
- 4 cloves garlic, minced
- 3 cups fresh spinach
- ½ - 1 lb shrimp, peeled and deveined
- 1 ½ cups chicken broth
- ¾ cup milk
- ¼ cup Pecorino Romano, shredded (plus additional for garnish)
- Salt and freshly ground black pepper, to taste



*Recipe by Amanda Ostarello*

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## Directions:

- In a large skillet, heat olive oil over medium-high heat. Add the finely chopped shallot and sauté until softened and translucent, about 2-3 minutes.
- Stir in the sun-dried tomatoes and garlic, cooking until fragrant, approximately 1-2 minutes.
- Add the orzo, chicken broth, and milk, stirring to combine. Bring to a vigorous simmer, stirring frequently to prevent the orzo from sticking to the pan. Continue simmering for 5 minutes, adjusting heat as needed.
- Season the mixture with salt and pepper to taste.
- Stir in ¼ cup of shredded Pecorino Romano, followed by the shrimp and spinach. Continue cooking, stirring occasionally, for 3-5 minutes or until the shrimp are fully cooked and the spinach has wilted. Ensure the orzo is tender and the liquid has been absorbed.
- Serve immediately, garnishing with additional Pecorino Romano. Pair with a chilled glass of Scheid Vineyards Chardonnay for the perfect finish. (Serves 4)

# MARK YOUR CALENDAR!

2025 VIN'S CLUB RELEASE DATES

May 5 • Sept 9 • Nov 13

## UPCOMING EVENTS

MARCH  
16

**CLUB PICKUP PARTY**  
**Greenfield Winery 1:30pm - 3pm**

MARCH  
26

**CHEF TODD'S FRIED CHICKEN &  
WINE PAIRING**  
**Carmel Tasting Room 5pm - 7pm**

APRIL  
26

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

