



Emrys Davies leading the charge down the olive grove up in our Mount Diamond Vineyards with brothers Hughie and Nelson following close behind.

DEAR SCHRAMSBERG AND DAVIES CLUB MEMBERS,

At long last, we are happy to announce the opening of the Grayson Hospitality building at Davies Vineyards in St. Helena! The two-story, stone-clad design is reflective of pre-prohibition era buildings throughout St. Helena and the broader Napa Valley. Our intent was to build something that would look as if it had been around for a while and that would nestle in well with the historic feeling of our town. Steel beams, recycled barn wood siding, fireplaces, native-American textiles and elevated ceilings give the space an older, rugged, western feel.

Further, we're excited to bring some of our winemaking activity into St. Helena, the historic center of Napa Valley's wine industry and home to several of the area's first wineries. Over the past three vintages, we have partnered with the neighboring High School's Agricultural class on making a St. Helena Appellation Zinfandel. Supported in part through proceeds generated from the

sale of our Schramsberg Querencia Rosé, the Jack Davies Ag Fund has also established a scholarship program for graduating local high school students entering an agricultural or related field. Thank you for your help in this endeavor.

The Grayson building will be a great showcase for our diverse range of Cabernet Sauvignon and Pinot Noir wines. And we're excited to have promoted Schramsberg hospitality veterans Rimple Nayyar and Kelly Duarte Bernys to manage the operation for us. We can't tell you how thrilled we are for this space to open, and we invite you to reach out to us at Davies Vineyards on your next visit to the Napa Valley.

Included in this April's Davies Club red wine three-pack is our first ever bottling of the J. Davies Diamond Mountain Malbec. Used as a bright, fruitful spice element in our J. Davies Cabernet since our first vintage, the 2013 season blessed us with a bit

more crop, ultimately enabling us to bottle a small amount of the Malbec's vibrant dark berry essence all by itself. We think you'll also love the 2014 "jd" Cabernet Sauvignon (93+ Wine Advocate), the first of our Diamond Mountain estate red wines from this stellar vintage to be released. Berry and plum depth is nicely kissed with barrel notes of vanilla and chocolate. Rounding out the shipment is our 2014 Napa Carneros Pinot Noir, featuring select barrels from both the Hyde and Hudson Vineyards that each extend at the base of the Mayacamas range.

On the Schramsberg sparkling wine front, we have the new releases of our two principal Chardonnay Brut bottlings coming your way. With just over 2,000 cases produced, the 2008 J. Schram represents our best effort with the varietal from this mild growing season. Jones and Tognetti Bayview-Napa Carneros and Keefer Green Valley-Sonoma lots form the core, 35% of the base wine was barrel fermented, and each bottle was tirage-aged in our caves for over seven years. The larger 2014 Blanc de Blancs is a younger composition of the full depth of Chardonnay vineyards that we work with from the Carneros out to the Coast. Bright, fresh, crisp and vibrant this young sparkling wine has many miles to go.

On behalf of our whole team, we look forward to your next visit and also encourage you to consider joining us for some of the special activities here at home and across the globe. Enclosed is a schedule of upcoming club parties, winemaker dinners, and events including BottleRock Napa in May, Camp Schramsberg in September and March, and our next Mediterranean Cruise in July 2018!

With sincere thanks for your enthusiasm and support.

Hugh, Monique and the
Schramsberg / Davies Team

CELLAR CLUB (1 bottle each for \$115*)

2008 J. SCHRAM

TASTING NOTES - "The 2008 J. Schram opens with bright aromas of baked apple, meyer lemon, and pineapple, followed by nuances of honey, toffee, and cinnamon toast. On first sip, caramel and caramelized pear flavors are present, which are accentuated by layers of persimmon and baked pineapple. The palate's texture is rich and coating on entry. A long finish is driven by generous and bright acidity."



VARIETAL COMPOSITION: 82% Chardonnay, 18% Pinot Noir
BARREL FERMENTATION: 35%
ALCOHOL: 12.9%
SUGGESTED RETAIL: \$120

2014 BLANC DE BLANCS

TASTING NOTES - "The 2014 Blanc de Blancs has bright and fresh aromas of green apple, apricot and orange blossom. The fruitful fragrance intermingles with hints of honey, and lemon zest. Freshly sliced peaches, pear and bright pineapple flavors carry vibrant length on the palate."



VARIETAL COMPOSITION: 100% Chardonnay
BARREL FERMENTATION: 17%
ALCOHOL: 12.8%
SUGGESTED RETAIL: \$40

RIDDLER'S CIRCLE (6 bottles for \$410*)

The Riddler's Circle receives double the Cellar Club shipment plus two more (or equivalent) special library selections.

2002 RESERVE

TASTING NOTES - "The 2002 Reserve jumps out of the glass. Fresh fruit aromas of Asian pear, Mandarin orange and juicy red raspberries are accentuated with the more evolved aromas of fresh-from-the-oven peach cobbler, warm English toffee and roasted hazelnuts – derived from the six years of aging en tirage. The palate is bright and crisp upon entry, with flavors of blood orange, papaya and mango, leading the way to a rich coating mid palate bursting with Bing cherry and just a hint of dried strawberry. The 2002 Reserve finishes with a long, snappy and zesty acidity. This wine will continue to develop and mature for decades."



VARIETAL COMPOSITION: 75% Pinot Noir, 25% Chardonnay
BARREL FERMENTATION: 45%
ALCOHOL: 13.4%
SUGGESTED RETAIL: \$145

2005 BRUT NAPA VALLEY CARNEROS

TASTING NOTES - "Delicious tropical aromas of pineapple, mango and papaya jump out of the glass. They are followed by subtle nuances of Meyer lemon and lime. The fruitful nose is completed by the sweetness of vanilla, roasted almond and baked sourdough. The palate is bold and rewarding - delivering flavors of apple, apricot and key lime that lead to honey and a slight minerality, and finishes with fresh from the oven brioche. The 2005 Brut Napa Carneros is quenching on entry with a rich mid palate and long snappy acidity."



VARIETAL COMPOSITION: 83% Chardonnay, 17% Pinot Noir
BARREL FERMENTATION: 30%
ALCOHOL: 12.7%
SUGGESTED RETAIL: \$100

WINEMAKERS: Hugh Davies, Sean Thompson, Anton de Villiers and Jessica Koga

SPARKLING SAFFRON SCALLOPS

Serve with Schramsberg Blanc de Blancs, Brut Schwarze and Brut Tognetti Sparkling Wines

Serves 4

Ingredients:

- 20 Sea Scallops
- ¾ C. Blanc de Blancs
- Pinch of Saffron
- 1 C. Heavy Cream
- 2 T. Butter
- 2 T. Shallots, finely chopped
- 2 t. Chives

Preparation:

Sauté scallops over medium high heat in 1 tablespoon of butter until browned on both sides. Remove to heated plate, cover with foil and keep in warm oven. To pan, add shallots and remaining butter, sauté until shallots are translucent. Deglaze with sparkling wine over high heat, and reduce until thick. Add heavy cream and pinch of saffron and reduce approximately one minute. Serve over rice pilaf or pasta. Garnish with Chives.



Submitted by
 Joanne Torello- Baum
 Jupiter, FL

THE DAVIES CLUB & JACK & JAMIE'S CIRCLE

2013 J. DAVIES MALBEC DIAMOND MOUNTAIN



TASTING NOTES - "Aromas of black plum, baking spice, and anise are accentuated by marionberry and dried lavender. The broad, juicy entry of raspberry and milk chocolate are infused with hints of leather and vanilla, which are sustained by a rich, silky finish."

VARIETAL COMPOSITION: 100% Malbec
BARREL AGING (FRENCH OAK): 28 months (75% new)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$85

- THE DAVIES CLUB WILL RECEIVE 1 BOTTLE OF EACH FOR \$135*
- JACK & JAMIE'S CIRCLE WILL RECEIVE 3 BOTTLES OF EACH FOR \$395*

2014 J. DAVIES "JD" CABERNET SAUVIGNON



TASTING NOTES - "Aromas of vanilla, blueberry, and mulberry are accentuated by licorice and dark chocolate. The bright entry of raspberry and clove are infused with a hint of mint and fresh plum, which are sustained by the extended youthful finish."

VARIETAL COMPOSITION: 93% Cabernet Sauvignon, 7% Malbec
BARREL AGING (FRENCH OAK): 24 months (79% new)
ALCOHOL: 14.6%
SUGGESTED RETAIL: \$60

2014 DAVIES VINEYARDS PINOT NOIR NAPA VALLEY CARNEROS



TASTING NOTES - "Inviting aromas of ripe cherry, vanilla, and baking spice gently rise from the glass. The palate is juicy and full, supported by a gentle but lingering acidity. Vibrant flavors of dark plum, black raspberry, and hints of mocha lead to a supple, coating finish."

VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (22% new)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$35

**plus tax and handling where applicable*

MEDITERRANEAN CRUISE 2018

You're invited to join Hugh and Monique Davies for a fabulous vintner cruise July 22 – August 1, 2018. The promise of golden sun, beautiful seas, delicious food, and extraordinary wine awaits each of you, as you board the luxurious Oceania Riviera. Our ten-night cruise itinerary takes us from Greece, to Malta, to Italy, to France and finally Spain. These ports of call are home to some of the most exciting cuisines, wines and views in the world. In addition to visiting ten glamorous cities on the Mediterranean Sea, we will host wine seminars while on board, plus a memorable dinner paired with a selection of Schramsberg and Davies Vineyards wines.

We have partnered with Food & Wine Trails for this adventure, as they are known for their ability to put on first-class cruises with wineries. To heighten your vacation experience with us, we have asked Food & Wine Trails to coordinate exclusive land excursions throughout the trip. These private excursions will be hosted by local experts, and will provide you with an in-depth education on the regions we visit.

For more information on this cruise, please go to the Food & Wine Trails website: <http://foodandwinetrails.com/schramsberganddavies2018>. Very limited space available.



2016 Schramsberg & Davies Cruise Guests with Hugh and Monique

IN THE NEWS

96 POINTS - CELLAR SELECTION - 2008 J. SCHRAM ROSÉ

This is a beautiful, complex and complete wine, from the delicate, spiced raspberry aroma through the creamy, nuanced finish. Subtle but well-defined fruit flavors like white cherry and raspberry pulse across the palate, buoyed by an ultrafine effervescence and lively acidity.

But the texture is smooth around the edges, lending a sense of extra depth and layering to this extraordinary bottle. Just coming into its own now, it will improve through at least 2020.



94 POINTS - EDITORS' CHOICE - 2013 WINFIELD VINEYARD CABERNET SAUVIGNON

Winfield is up-valley Calistoga, on the lower slopes of Mount St. Helena, where volcanic soils rule. Rich and grippy, this beautiful wine is savory and elegantly bold, a mix of black pepper, leather saddle and blackberry compote, its concentration complemented by steaks of acidity and lurking freshness. It should do well in the cellar for the patient who can painfully wait.

93 POINTS - 2014 HUDSON PINOT NOIR

This is the producer's first vintage from Hudson, one of the most sought-after sites in the appellation, and one not widely planted to the variety. Light and lush with a velvety ripeness, this special wine shines in pomegranate, earthy truffle and a turn of smoked meat. Robust, it maintains balance amidst its brawn.

92 POINTS - 2014 HYDE PINOT NOIR

This is the second vintage from this producer to showcase this site, one of the marquee vineyards in the appellation. With a slightly bitter tinge of black tea, it shows orange, clove and strawberry around a lovely, earthy underbelly. Medium bodied and bold, the acidity is integrated and supportive, providing a fresh antidote to the strength of the tannin.

92 POINTS - 2014 SONOMA COAST PINOT NOIR

Velvety and showing a bite of oak, this wine blends grapes from Spring Hill Vineyard and Nobles Vineyard, with a small addition from Horseshoe Bend, a coastal site that contributes earthy salinity. Bright red fruit is layered and succulent, with an underlying richness that contrasts against the sizzling acidity.

92 POINTS - 2014 NAPA CARNEROS PINOT NOIR

The producer ferrets out some of the best from the appellation, combining 75% of the grapes for this wine from Hudson Vineyards and the remainder from Hyde Vineyards. An inaugural release, it's a showcase of stemmy earth and rose petals set against an ethereal backdrop. Baked rhubarb adds further flavor, seasoned in clove.

92 POINTS - 2013 RED CAP VINEYARD CABERNET SAUVIGNON

This is the first vintage of this 100% varietal, vineyard-designate for the producer, a mountaintop site, 1,900 feet high. Red, rocky volcanic soils contribute a dusty concentration to the wine that shows a graceful grip of cranberry, cherry and currant wrapped in buoyant acidity. A wisp of smoke appears at the end.

WINERY OF THE YEAR: SCHRAMSBERG/J. DAVIES/DAVIES

Founded by Jack and Jamie Davies back in 1965, Schramsberg has earned a much-deserved reputation as California's pre-eminent home-grown producer of fine Méthode Champenoise sparklers. Over the years, Schramsberg has garnered more starred recommendations in the pages of Connoisseurs' Guide than any other sparkling wine maker, and its impressive showing in 2016 would be enough to justify "Winery of the Year" honors, but the winery's considerable success does not stop there. In the mid-1990s, Schramsberg began planting Cabernet Sauvignon for what would be their estate-grown J. Davies label, and, in 2009, Pinot Noirs from selected vineyards labeled simply as Davies were added to the family portfolio with new, non-estate Davies Cabernets following a few harvests later. Over the past year, the winery's many Cabernets and Pinots have performed at an exceptionally high level, and, with more than two dozen starred and multi-starred offerings in 2016, the distinguished Schramsberg/J. Davies/Davies collection has earned the winery our most enthusiastic vote as the outstanding producer of 2016.





96 POINTS - 2014 DAVIES VINEYARDS CABERNET SAUVIGNON "JAMIE"

The most expensive wine of the group is the 2014 Cabernet Sauvignon J. Davies Estate Jamie. I suspect this is the proprietor's selection of the best barrels, and it is a special wine. Juicy, with loads of sucrosity, a dense purple color, and plenty of cassis, blueberry and black berry fruit, the wine is full-bodied, but at the same time, incredibly elegant and pure. Drink it over the next 20-25 years, although I wouldn't be surprised to see it last longer given its almost impeccable balance.

95 POINTS - 2014 DAVIES VINEYARDS CABERNET SAUVIGNON J. DAVIES

The 2014 Cabernet Sauvignon J. Davies Diamond Mountain is a slightly more expensive cuvée. A blend of 80% Cabernet Sauvignon, 17% Malbec and the rest Petit Verdot, this is another gorgeously elegant, beautiful wine with terrific purity, plenty of blue, red and black fruits, some floral notes, medium to full body, supple tannins and a layered mouthfeel that builds incrementally to a long, long finish. This superb wine represents a perfect style between the elegance of Bordeaux and the ripeness and exuberance of a Napa Cabernet Sauvignon. Drink it over the next 20 years.

93+ POINTS - 2014 DAVIES VINEYARDS CABERNET SAUVIGNON JD

The 2014 Cabernet Sauvignon JD from Diamond Mountain is another beautiful wine from the Davies Family. Dense ruby/purple with crème de cassis, licorice and spice, the wine cuts a medium to full-bodied mouthfeel, but has superb purity, and impeccable balance. Nothing is out of place, the tannins silky, the acidity offers vibrancy and the fruit is pure and present. This is a beauty to drink over the next 15-20 years.

93 POINTS - 2014 DAVIES VINEYARDS CABERNET SAUVIGNON WINFIELD VINEYARDS

The 2014 Cabernet Sauvignon Winfield hails from the Calistoga AVA. This is a beauty. Beautiful blueberry, black raspberry and blackcurrant fruit mixed with incense and spring flowers are followed by a medium to full-bodied wine with silky tannins, a layered complexity and texture, a long finish and beautiful purity and elegance. This combines power, finesse and gracefulness into a substantial and flavorful wine to drink now and over the next 15 or so years.

J. Schram was recommended by:

Glass of Bubbly – The Home of Champagne & Sparkling Wine, Decanter, The Gray Report blogger, Patch.com and Pulp Design Studios

Chef Magazine, BrennHerrera.com and BlueGrayGal.com recommended our **Brut Rosé**

Blanc de Noirs was recommended in CigarDave.com

Our tour was recommended in several publications:

San Francisco Chronicle, Round Pond Blog, Visit Napa Valley and Wine Enthusiast

Wine Spectator

92 POINTS - 2013 BRUT ROSÉ NORTH COAST

Sleek and expressive, with floral strawberry and spicy vanilla aromas and delicately layered flavors of apple and lemon zest, accented by hints of ginger and spice. Drink Now.

Decanter

California Cabernet 2013

93 POINTS - J. DAVIES, CABERNET SAUVIGNON DIAMOND MOUNTAIN, NAPA VALLEY

Muted black fruit and sweet raspberry aromas in an elegant, cool-climate style. Herbal hints mix with cooked red berry compote. Powerful but spicy and vigorous, with a light touch and a long, zesty finish. Drink 2017.



92 POINTS - 2014 DAVIES VINEYARDS FERRINGTON VINEYARDS, ANDERSON VALLEY PINOT NOIR - VERY HIGHLY RECOMMENDED.

Nobles Vineyard, Fort Ross-Seaview, Sonoma Coast (\$60) – Medium-light to medium ruby; forward, moderately intense, cherry and strawberry fruit aroma with earthy and spicy notes; medium to medium-full body; forward, rich, plummy, spicy, red fruit flavors with a silky mouthfeel; medium tannin; lingering aftertaste. Enjoyable to drink now, though could benefit with a few more years of bottle aging.

ALL IN THE FAMILY.....



I am taking a shot of getting into the newsletter. We just celebrated my eldest daughter Hannah's 24th birthday with a bottle of J. Schram Rosé at Sons & Daughters restaurant in SF. The wine was amazing and went so well with the fabulous food at S&D.

Thank you and we are looking forward to our '17 club shipments.

Tony & Michele,
Walnut Creek, CA
Cellar Club Members Since 2007



If anyone from the West Coast wonders how we Northern New Englanders weather a brutal Nor'easter, here's how we did it on February 9th, when well over a foot of snow drove us all inside.

It's not easy. But we are trained professionals.

Sue & Steve, Portsmouth, NH
Cellar Club since 2006



Happy New Year! We are loving the latest shipments and so thrilled to have reactivated our membership. After moving back to the US, John and I have had a new arrival this fall... Quinn, born in September. She's wearing her sister Mary's "Schramsbaby" onesie here ☺ If you've got room in any of your upcoming newsletters, we'd be so honored to have Quinn show off our family's love for Schramsberg! Thanks so much and take care.

Cary & John, Great Falls, VA
Cellar Club Members since 2008



Perfect way to celebrate Valentine's Day!

Billy & Devon, Scarsdale, NY
Cellar Club Members Since 2009



Thought you might find the attached pictures interesting. This was our second wedding in 2016 and the second sabering of a double magnum. All was fun and of course the champagne delicious. Sorry I did not have a better picture of the label. This wedding was at the Ritz Carlton Amelia Island, FL for our son, Matt and Danielle. I did the same thing for our daughter's wedding in April, 2016 (Anne and Jeff) at the Ritz in Sarasota but did not have pictures. We also celebrated our 40th wedding anniversary in 2016, all with Schramsberg.

Paul & Barbara, Bonita Springs, FL
Cellar club Members Since 2012



My family planned a surprise 70th birthday party for me, and of course Blanc de Blanc was on the menu plus one of my gifts was this beautifully etched bottle. My wife and I have enjoyed Schramsberg Blanc de Blanc for 38 years. Our first encounter was on a 7 day Caribbean cruise with my in-laws. We celebrated a birthday, anniversary, or any other far away occasion each night at dinner with Blanc de Blanc. We have been Cellar Club members since our first visit to the wonderful Schramsberg winery many years ago. We still have a riddler frog staked out in our garden.

Nick & Mary, Huntsville, AL
Cellar Club Members Since 2004

WINEMAKERS CORNER

JESSICA'S CORNER

Here at Davies Vineyards we are looking forward to some sunny spring days. After several dry winters and the resulting drought, we have had a remarkable bounty of rainfall here in California. In early February, it poured throughout our bottling run and at the last minute, our team built a (very tall) tent for the bottling truck to park under so that none of the wine would get wet.

Out in the vineyard, our winter pruning at the J. Davies estate was wrapped up by the end of February. The aforementioned rain made us hit the pause button on some outdoor work, but the short breaks in between storms allowed us to get everything done. Budbreak has been spotted in our Pinot Noir vineyards and we are looking forward to getting started with the growing season.

While we wait for the vines to wake up, we're keeping busy by planning. In specific, our barrel plan for the upcoming harvest. The cornerstone to this process is the quantity of fruit expected for the season. Once we know how much to expect of each varietal, the number of barrels required is calculated. With this number, we decide how many are needed from each cooper or barrel maker. Each cooperage has a distinct house "style". Some provide more structure on the palate and some make more of an aromatic impact. Finding that balance for our fruit is where it gets fun. There are an overwhelming number of options and decisions that can be made regarding barrels. Which forest were the trees harvested from? How many years was the lumber aged before being cut into staves? When they're bending the staves to form the barrel, do they use fire or dry heat or steam? What level of toast do you want? What temperature and how long was each barrel toasted for? Each of these choices can make a big difference in the final product. Every year allows us another opportunity to refine the existing program and introduce new players into the mix. At the end of the day, we make the best choices we can, using the sum of our collective experience, and you are the recipient of those successful choices.

ANTON'S CORNER

Tirage season is upon us. By the time you read this the 2016 J. Schram, Reserve and J. Schram Rosé will already be in crown capped bottles stacked deep in our caves undergoing their second fermentation. This process should run its course in May, but don't expect to see these bottles anytime soon – anticipated disgorging date is 2024. Between now and then the complex set of chemical reactions known as yeast autolysis will take place. In short, naturally occurring enzymes will break down the dead yeast cells to produce mannoproteins and polysaccharides, the vital components providing the creamy mouthfeel and complex flavors and aromas associated with premium, aged sparkling wine. Yum.

In the meantime, we will continue with the more prosaic endeavor of day to day blending – countless rounds of blind tastings and constant revisiting to craft the best possible expression of each of our cuvees given what nature provided in 2016. Each of these final blends will undergo a process known as cold stabilization prior to bottling. We chill the wine in tanks to just above freezing point to encourage the precipitation of 'wine diamonds' now, rather than in your bottle. Sometimes we add potassium bitartrate (KHT) to provide nucleation points and thus expedite the precipitation. These totally natural, harmless and tasteless crystals are in fact KHT or cream of tartar themselves – a product of naturally occurring potassium and tartaric acid that becomes unstable and hence separates out when certain conditions are met. Chief amongst these are sufficiently low temperatures.

With bud break completed in the vineyards, we eagerly anticipate flowering or bloom (May, using recent years as a guide). If all goes well, fruit set should follow bloom in short order with pollinated flowers forming tiny, solid green berries. That in turn will lead into veraison (recent experience suggests July), the colorful transition of berries indicating the onset of ripening – red varieties slowly turn from green to red and purple, becoming more opaque, while the whites go from green to golden yellow, showing increased translucency. The berries swell and become softer as sugars accumulate, acids decrease and all the wonderful flavors and aromas, making them so attractive to all manner of critters, are created. Yay!



Our winemaking team from left to right: Associate Winemaker Jessica Koga, Senior Winemaker Sean Thompson and Assistant Winemaker Anton de Villiers in our Diamond Mountain Olive Grove.

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Associate Winemaker (Davies)

Anton de Villiers
Assistant Winemaker (Schramsberg)

MEMBER INFORMATION

Please keep this sheet handy for future reference and feel free to contact us if you have any questions.

Call us to place your order toll-free at: **1-800-877-3623** or **707-942-6668** or purchase online at: www.schramsberg.com.

You can also contact us by email: kashley@schramsberg.com or ismock@schramsberg.com or bethwagner@schramsberg.com.

Please note: If you make changes to your on-line account, please remember that this also affects your club shipments so be sure to contact us directly if you have special instructions.

☞ Special club pricing on all purchases at the winery and on-line (which often include shipping).

☞ Special "Club Only" tasting at specified time most days; please call to schedule an appointment. *For reservations email visitorcenter@schramsberg.com or call 707-942-4558.*

☞ Invitations to club and winery events around the country at an additional cost.

☞ Shipments go out four times a year in February, April, October and December, via UPS ground, unless otherwise requested. *An adult signature is required. If you are going to be traveling, please let us know and we will postpone your shipment. If you have changed your address or place of business since the last shipment, please let us know two weeks prior to the next one or go on-line and modify your address. Redirects, returns and reshipments will incur additional costs.*

☞ You may select to use FedEx or UPS 2 day for your shipments at an additional charge. Please let us know your preference.

☞ Hold for pickup by third party shipper members: please keep in mind your shipments can be delayed 2-3 weeks by your shipper. Please call them direct to check on your shipment and to update address and credit card once you've updated with us.

☞ Your credit card is charged 7-10 days prior to the shipment to allow us time for processing. *Please notify us of changes prior to processing.*

☞ **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary tour and tasting for four with every scheduled visit to the winery.

\$410/\$820 per **Riddler's Circle** shipment. Receive double the Cellar Club plus two more (or equivalent) special or library selections (*three shipments of 6 bottles at \$410, one shipment of 12 bottles at \$820 in December*).*

\$395/\$790 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$395 and one at \$790 in December*).*

☞ **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to the winery.

\$115/\$230 per **Cellar Club** shipment (*three shipments of 2 bottles at \$115 and 1 shipment of 4 bottles at \$230 in December*).*

\$135/\$270 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$135 and one at \$270 in December*).*

*plus sales tax where applicable and handling for Alaska and Hawaii shipments.

☞ You must be at least 21 years of age to be a member of our wine club(s).

Dates and wines are subject to change, based on weather conditions and wine availability.

Upcoming Shipments & Events

2017

APRIL

10 Club Shipments Sent

MAY

6 Wine Spectator Grand Tour
Las Vegas, NV
9 Chicago, IL
12 Miami, FL
grandtour.winespectator.com

20 Spring Club Event

26-28 BottleRock 2017
Napa Expo, Napa, CA

JUNE

1-4 Auction Napa Valley
Meadowood Resort, Napa Valley, CA
Auctionnapavalley.org

20-22 Nashville Wine Auction
Annual l'Été du Vin
Nashville, TN
nashvillewineauction.com or 615.329.1760

AUGUST

TBD Winemaker Dinner
Meritage Resort, Napa, CA
More Information coming soon

SEPTEMBER

10-12 Camp Schramsberg Fall Harvest Session
Schramsberg Vineyards (wait list)
camp@schramsberg.com or 707-942-2408
www.schramsberg.com

OCTOBER

9 Club Shipments Sent

DECEMBER

4 Club Shipments Sent

2018

JULY

TBD Camp Schramsberg Spring
Blending Session
camp@schramsberg.com or 707-942-2408
www.schramsberg.com

JULY

22- Vintner Mediterranean Cruise
<http://foodandwinetrails.com/schramsberganddavies2018>

AUGUST

-1 Vintner Mediterranean Cruise
<http://foodandwinetrails.com/schramsberganddavies2018>