



DAVIES
VINEYARDS

APRIL 2019 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

Greetings from the Napa Valley as we emerge from a relatively wet winter. Our 2019 vintage year is off to slow start, yet groundwater supplies have a bit more charge, and we anticipate a healthy, extended growing season ahead. We thank all our club members and fans for enjoying our sparkling and red wines over the years. Your membership and patronage have allowed us to continue to move our business forward in positive directions. We have just broken ground on the third phase of our Davies Winery development in St. Helena. Our barrel storage building is expanding east towards Main Street and a covered outdoor working area will be constructed along the building's north side. We're excited to present an architectural rendering of the upgraded facility in the newsletter. On the vineyard front, we are also thrilled to report that we were able to acquire the 14-acre Keefer Vineyard in Sonoma's Green Valley. We've worked well with small blocks on the property in our sparkling program for the last 20 years, and we now also look forward to crafting a Davies Keefer Pinot Noir bottling commencing with this next vintage.

Speaking of Pinot Noir, the last two of our delicious 2016 vineyard designates are included in this April's Davies Club shipment. We've worked with Marvin Nobles and his family since the inception of our Davies Pinot Noir program in 2009, and we think that this 8th iteration from their elevated Fort Ross / Seaview locale may be as bright and expressive as we've produced. The Georgian Vineyard, at the northwestern deep end of Mendocino's Anderson Valley, was established in the late 2000's by our good friend and vineyard manager Paul Ardzooni. We've been fortunate to work with him at this site since 2014, and we have come to love the late-ripening, yet densely flavored, Pinot Noir that he grows there. The third bottle in this month's shipment is the 2016 J. Davies Estate "jd", the first of our home vineyard Cabernet Sauvignons to be released. Exhibiting density of blueberry,



Rendering of the remodeled and expanded Davies Vineyards winemaking facility in Saint Helena as viewed from Highway 29.

cherry and blackberry, this Diamond Mountain Cabernet is accented with touches of Merlot and Petit Verdot.

In our Schramsberg April shipment, we think you will really be taken by the 2010 J. Schram. Our signature sparkling offering, epitomizing our mantra that "no care be omitted, and no effort be spared", this is our finest Chardonnay Brut or "Blancs" style. The late, cool 2010 season allowed us to retain elevated fruitful acidity, giving the blend extraordinary vibrancy and lift. Featuring the above noted Keefer Green Valley vineyard along with Schwarze and Hyde Carneros blocks, we think this wine has a super long life ahead of it. The companion bottle in the shipment is our 2015 Blanc de Noirs. Here the Pinot Noir grape takes center stage, and the full expanse of our North Coast vineyards from a low-yielding season is exhibited. With 34%-barrel fermentation of its base wines, and 30-plus months of tirage aging, this sparkling wine is beautifully layered with creamy stone fruit and zesty orange citrus flavors.

Again, on behalf of our whole team at Schramsberg and Davies, we thank you for sharing our wines with friends and family. We invite you to make plans to visit us at one of our two wineries in Napa Valley or to join us as we travel away from home. We are scheduling a series of wine-maker dinner in Asian-themed restaurants this year from New York to Tokyo, and we are also pleased to announce that we will be taking our third European wine cruise in July 2020. This time we'll explore the Baltic and North Seas, with stops in Stockholm, Helsinki, St. Petersburg, Copenhagen, and finishing with a visit to some of southern England's emerging sparkling wine producers. On our recent management team visit to Champagne, the UK sparkling wine scene was clearly on the radar screen. Here is a photo of our crew on a snowy day at Bollinger. We look forward to travelling with some of you to this new, old wine country just across the channel.

With heartfelt appreciation and best wishes,



Management and Winemaking team enjoying a snowy day outside of Bollinger in Ay, Champagne, France.

Hugh, Monique and the
Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$125*)



2010 J. SCHRAM

TASTING NOTES - "This sparkling wine opens with bright aromas of green apple, grilled pineapple and candied ginger, followed by nuances of lemon bar, graham cracker and nutmeg. The elegant palate features fruitful elements of apple, pear, Meyer lemon and sweet lime, layered with cinnamon spice and a pleasing finish driven by fresh fruitful acidity."

VARIETAL COMPOSITION: 84% Chardonnay, 16% Pinot Noir

BARREL FERMENTATION: 35%

ALCOHOL: 12.4%

SUGGESTED RETAIL: \$120



2015 BLANC DE NOIRS

TASTING NOTES - "The 2015 Blanc de Noirs expresses generous aromas of white peach, dried mango and fresh honeycomb, which gradually layer with fragrances of milk chocolate and marzipan. Rich flavors coat the palate with apricot, strawberry cream, almond and dark spice, while a lively acidic backbone gives way to a candied ginger and Mandarin orange finish."

VARIETAL COMPOSITION: 81% Pinot Noir, 19% Chardonnay

BARREL FERMENTATION: 34%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$43

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

Riddler's Circle

(6 bottles for \$425*)

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



2004 J. SCHRAM ROSÉ

TASTING NOTES - "Intense aromas of rich blood orange and melon mix with subtle notes of raspberry spice and ruby grapefruit. The palate delivers a wonderful balance of spice and fruit, including watermelon, oranges and ripe raspberry. A crisp and tangy finish lingers with a long, quenching acidity. This sparkler is truly one of a kind and should be quite tasty for many years to come."

VARIETAL COMPOSITION: 82% Chardonnay, 18% Pinot Noir

BARREL FERMENTATION: 34%

ALCOHOL: 12.7%

SUGGESTED RETAIL: \$170



2009 BLANC DE NOIRS

TASTING NOTES - "The 2009 Blanc de Noirs has concentrated aromas of red apple, apricot and orange marmalade, which are complemented with tropical notes of guava, mango & passion fruit. The fruitful nose is completed with essences of candied ginger and Meyer lemon tart. Flavors of orange, cherry and raspberry are present, followed by nuances of peach-berry cobbler. The wine enters crisp and lingers on the palate, finishing with a balanced and mouthwatering acidity."

VARIETAL COMPOSITION: 87% Pinot Noir, 13% Chardonnay

BARREL FERMENTATION: 34%

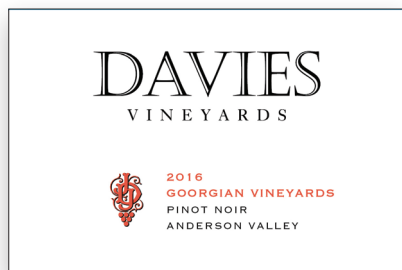
ALCOHOL: 13.0%

SUGGESTED RETAIL: \$68

**plus tax and handling where applicable*

Davies Club and Jack & Jamie's Circle

The Davies Club will receive 1 bottle of each for \$145*, Jack & Jamie's Circle will receive 3 bottles of each for \$410*



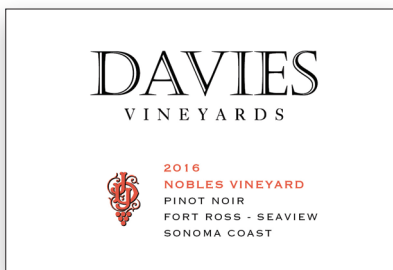
2016 PINOT NOIR
GEORGIAN VINEYARDS
ANDERSON VALLEY

TASTING NOTES - "This Pinot Noir leads with dense aromas of blueberry, plum, black cherry, cranberry, wood spice and white pepper. The focused palate features cranberry, dark cherry and rhubarb, with chewy tannins."

VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 16 months (22% new, 56% once used)

ALCOHOL: 14.3%

SUGGESTED RETAIL: \$70



2016 PINOT NOIR
NOBLES VINEYARD
FORT ROSS-SEAVIEW, SONOMA COAST

TASTING NOTES - "This Pinot Noir starts off with aromas of plum, cherry and cola spice, followed gracefully with vanilla and rose petal. The palate offers a round full-mouth feel, with juicy ripe berry, layered with bright strawberry, baking spice, cocoa powder and nutmeg."

VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 16 months (25% new, 33% once used)

ALCOHOL: 14.5%

SUGGESTED RETAIL: \$70



2016 JD CABERNET SAUVIGNON
NAPA VALLEY

TASTING NOTES - "Aromas of blueberry, red plum and black cherry are accentuated by clove, vanilla and dark chocolate. The palate's bright entry of ripe red berry and cranberry is infused with a hint of white pepper and blackberry, sustained with a finish of firm balanced tannins."

VARIETAL COMPOSITION: 92% Cabernet Sauvignon, 4% Merlot, 4% Petit Verdot
BARREL AGING (FRENCH OAK): 20 months (42% new)

ALCOHOL: 14.1%

SUGGESTED RETAIL: \$70

**plus tax and handling where applicable*

Schramsberg and Davies Vineyards Reviews:

JEB DUNNUCK

2014 J. DAVIES "JAMIE" CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT

96
POINTS

One of the gems is the 2014 Cabernet Sauvignon Jamie, which is named after the founder of the estate and is a barrel selection. This medium to full-bodied, incredibly layered and seamless Cabernet offers a beautiful perfume of red and black fruits, dried earth, bay leaf, and spice cake aromas. It's perfectly balanced, has no hard edges, and will keep for 2+ decades.

2016 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARDS, NAPA CARNEROS

90
POINTS

From a famous site in the Los Carneros region of Napa (this is the very southern end of the valley), the 2016 Pinot Noir Hyde Vineyards offers a medium-bodied, silky, beautifully classic profile as well as notes of spiced cherries, raspberries, forest-floor, and earth. It has a touch of marine-like brine, light tannins, and nicely integrated acidity. It's a pleasure-bent, textured, high quality red to drink over the coming 7-8 years.

Wine & Spirits

2000 J. SCHRAM, LATE DISGORGED, NORTH COAST

91
POINTS

This blend is primarily chardonnay (80 percent), focused on Carneros in Napa Valley (60 percent). Long aging on the lees has built its deep golden color, gentled the bubbles and enhanced the generous richness of the wine. Scents of ginger and golden raisins meet tangy orange-pith flavors, combining a sense of ripeness with complex oxidation. The wine needs something equally rich, like sable in beurre blanc.

Schramsberg and Davies Vineyards Reviews:

2016 DAVIES VINEYARDS PINOT NOIR, GEORGIAN VINEYARD, ANDERSON VALLEY

93
POINTS

Proving that last year's success was no accident and once again a beautifully focused, very polished. Pinot Noir that displays great fruity stamina, the latest edition from Georgian Vineyards easily wins our nod as the best of the new Davies bunch for its richness and depth, but it is very arguably the best balanced as well. It is fleshy, full and slightly velvety in feel as only good Pinot can be and it never so much as hints at being anything but mannerly and wonderfully controlled. Waiting will not come easy, it is that good right now, but it has even better places to go yet, and we are convinced that three or four years of patience will be repaid with significant dividends.



2016 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD, SONOMA COAST

91
POINTS

Although none of the many Pinot Noirs from Davies is given to high ripeness and excess, this moderately full-bodied working from the far Sonoma Coast shows a little more fruity flesh on its bones than most and is shaded to fully ripe, black cherry fruit with scattered accents of dark earth and sweet oak lending an extra bit of richness and range. It is not in the least overdone, but it is an effort that gently tips the scales to the fuller side of the varietal spectrum, and thereby comes with the recommendation that it be saved for evenings when the menu features slightly richer fare.

Wine Spectator

WINEENTHUSIAST

2010 J. SCHRAM ROSÉ, NORTH COAST

94
POINTS

Graceful and expressive, with appealing hints of maturity. Vibrant, featuring blood orange and strawberry flavors laced with roasted nut, candied ginger and spice notes that build richness on the luxurious finish.

BEST OF YEAR 2018 – 2016 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD, FORT-ROSS SEAVIEW

92
POINTS

Soft in wild blue fruit, black tea and stemmy earth, this wine has a brooding earthiness that's exotic and beguiling. It invites with a perfume of violet and rose as well as coastal salt and crushed rock, mineral components that accent a grainy texture.

2011 EXTRA BRUT, NORTH COAST

93
POINTS

Steely and graceful, with delicately complex apple, lemon verbena and stony mineral accents that dance effortlessly on the long finish.

2016 DAVIES VINEYARDS PINOT NOIR, GEORGIAN VINEYARD, ANDERSON VALLEY

92
POINTS

This is a very flavorful, medium- to full-bodied wine that blends ripe black cherry and clove with hints of vanilla and cinnamon. Supportive fruit acidity and light tannins add structure for an appetizing mouthfeel.

All In The Family...



Our Special Events Coordinator, Andrea, and her new husband Jack celebrating with a 3 liter of Blanc de Blancs at their wedding in October in Missouri. The vineyard photo was taken after they came back to Napa.
Andrea & Jack, Napa, CA

All In The Family...



I wanted to write you back and thank you so much for helping get this Blanc de Blancs Salmonazar shipped to me for our wedding day. It has taken me a few months to write back but I did want to share with you some of the pics and tell you about how much more special our

day was because we were able to share your amazing wine with our guest. My wife Olivia and I first came to Schramsberg in June of 2016 and immediately fell in love with your wines and became members. When we came back to Napa in November of 2017, I had planned to ask her to marry me on your property the day of our visit but the timing didn't work out and the weather wasn't cooperating. I did ask her a couple of days later in Napa and we celebrated with a bottle of your 2014 Brut Rose. I have kept that bottle and have it displayed beside the Salmonazar in our formal dining room. We love wine so we got married on September 15th at a vineyard here in Virginia. One of their rules was that you had to buy their wine for the reception except if you wanted to bring your own sparkling wine. As soon as I heard that I contacted you because I had an idea that would make our day even more special. I wanted to order a Salmonazar so we could use Schramsberg as the sparkling for our wedding toast and so we would use the bottle itself as the guest book. You were a big help when I called so thank you so much for helping us make our day even better with your amazing wine. We would love to make the newsletter.

Thank You

Jeff and Olivia, Glen Allen, VA - *Cellar Club since 2016*



Meet our granddaughter Savannah Lynn with her parents Kalyn and Matt! She was born 2/15 and is absolutely perfect!

This is the magnum we opened to toast her arrival but Fred and I splurged with a J Schram! Life will never be the same! She has stolen our hearts!

What a blessing Savannah has been! And the perfect gift to celebrate over and over again with our many vintages of Schramsberg in our cellar!

Be well and talk soon!

Xoxo

Joy and Fred (Aka Gammy and Boss!), Oldsmar, FL - *Cellar Club since 2013*



I believe I'm entering my 10th year as a Riddler's Circle Member.

I live in Baltimore, MD and last evening the Baltimore Ravens won the AFC North Championship. I had guests over and knew we needed a lovely bottle to celebrate the occasion.

This is a 1994 Reserve that was simply flawless!!!! Please share with the team that this amazing vintage has withstood the test of cross-country shipping, a move to a new home time, and finally used for an exciting celebration for me and my friends! Salud!!!!!!!!!!!!

Jean, Baltimore, MD - *Riddler's Circle since 2010*



My wife Jennifer and I had a baby boy yesterday named Hudson James Story....Jen can't wait to be able to drink wine again lol.

Happy New Year and thank you for the gift! Attached is a picture of Hudson sporting his new Schramsbaby onesie!

Andrew and Jennifer, Clark, NJ
Cellar Club since 2017

All In The Family...continued



I just wanted to say thanks so much for the baby outfit. Dean Martin was born 1/15/19. I am attaching a photo of him in his new attire. I am so happy we visited your vineyard last summer. We had a blast on the tour and tasting and since have not found a wine I like more than the J. Davies Cabernet Sauvignon (personal favorite). Thanks again hope to see you this upcoming summer!

Dean & Ashley,
Chanhasen, MN
*Jack & Jamies Circle since
December 2018*



It took a little time for our chunk to fit into the adorable Schramsbaby onesie you sent us! Our little Clara was born on August 2, 2018 and we celebrated this Christmas Eve with a bubbly J. Schram toast in our new backyard in Marana, AZ. We're looking forward to celebrating many milestones and family occasions with our favorite winery in tow. Thanks to the Schramsberg clan for all the love and support. Cheers!

Melissa and James,
Marana, AZ
Cellar Club since 2012

Member Benefits at Davies Vineyards

Members of the Schramsberg and Davies Vineyards wine clubs are invited to use their member benefits at either of our Visitor's Centers. Here is a list of the current offerings at Davies Vineyards in Saint Helena. Please reach out directly to Davies Vineyards to learn more about these experiences or to book a reservation for your next visit. 707-709-4250 or daviesinfo@schramsberg.com

ELEVATED TASTING EXPERIENCES

Bubbles & Caviar Brunch:

Featuring six of our sparkling wines with Black River Oscetra Royale caviar & accoutrements, mushroom & Gruyere quiche, and locally smoked salmon. There isn't a better way to start your day than with bubbles and these delightful pairings. Seating is limited to 8 people per tasting. Group tasting offered at 10 AM Friday through Sunday. 24-hour advanced reservations required. \$130/person (\$80/person for wine club member and a guest).



Basics of Pairings:

A fun, interactive and educational tasting showcasing the basics of food and wine pairing using cheeses and accoutrements, and our reserve Davies and Schramsberg wines. Group tasting offered at 10 AM, Noon and 2 PM Monday through Saturday. 24-hour advanced reservations required. \$95/person (\$45/person for wine club member and a guest).

Cabernet Experience:

An educational tasting showcasing six Cabernets from different vintages and appellations of Napa Valley. Group tasting offered every day at 1 PM. 24-hour advanced reservations required. \$80/person (\$30/person for wine club member and a guest).

SEATED TASTING EXPERIENCES

Red Wines Tasting:

We welcome you with a Schramsberg sparkling wine, followed by a tasting of four of our small production Davies Vineyards Pinot Noirs and Cabernet Sauvignons. Cost: \$50 per person (complimentary for wine club member and a guest).

Bubbles Tasting:

A tasting of five of our Schramsberg sparkling wines. Cost: \$60 per person (complimentary for wine club member and a guest).

Combination Tasting:

Best of both worlds. A tasting of three of our small production Schramsberg sparkling wines, and three of our Davies Vineyards Pinot Noirs and Cabernet Sauvignons. Cost: \$70 per person (\$20/person for wine club member and a guest).

Vintner Baltic Sea Cruise 2020

Stockholm to London/Dover
on the Crystal Symphony
July 14 – July 25, 2020

The beauty and romance of the Baltic Sea awaits you, as we set sail on the luxurious Crystal Symphony on an eleven-day food and wine experience of a lifetime.

We are now offering spots on our third Vintner Cruise, which will be taking place in July 2020. Following the success of our two previous cruises (2016 and 2018), this newest cruise itinerary takes us around the Baltic and North Seas. We will start in Sweden, and along the way visit Estonia, Finland, Russia, Poland, Denmark and England. This itinerary was especially attractive to us, as it also has many opportunities to relax along

the way. It not only has two sea days, but also gives us the unique opportunity to see two spectacular cities at night, as there are three overnight stays within the schedule.

Onboard, Hugh and Monique Davies will host you during wine receptions, wine seminars, and a delicious winemaker dinner



paired with a selection of Schramsberg and Davies Vineyards wines. We love these on-board events, as it is during these times that we get to share our wines with you and pass on our passion for what we are doing at our wineries in the Napa Valley.

We are working with Food & Wine Trails as our travel partner, as they have the ability to coordinate first-class cruises and arrange first-class shore tours through a network of local guides across the world. We are excited they were able to connect us with Crystal Cruises for this itinerary, as Crystal is world-famous for their cuisine and luxurious amenities.

For more information, go to www.foodandwinetrails.com/schramsbergdavies2020 or call Food & Wine Trails at 800-367-5348.

We look forward to seeing you onboard!

Winemakers Corner: Report for Spring 2019

ANTON'S CORNER

Tirage bottling is underway. The 2018 J. Schram, Reserve and J. Schram Rose are already undergoing their second fermentations in bottle, with the Crémant, Extra Brut, Querencia and vineyard designates to follow shortly. The record-breaking harvest has given us such an embarrassment of riches to work with that the real challenge in blending almost lies more in what to exclude rather than include! The Chardonnays are fresh and vibrant with plenty of acidity and aromas and flavors ranging from yellow citrus through apple, pear, stone fruits and into tropical. The Pinot Noirs are particularly juicy and fruitful and with just enough red berry character to elevate our rose blends. We look forward to watching these wines develop in bottle over the coming years and tasting the complexity and nuance created by the second fermentation and subsequent yeast autolysis. For the uninitiated that is simply the process of the spent yeast breaking down and infusing the wine with the creamy mouthfeel and complex range of flavors and aromas so telling of premium, aged sparkling wine.

It's a little early to tell much about the 2019 vintage, but we've had ample rain this winter which provides a great platform. A bit more water and warm, clear, sunny days as we head into spring and summer will be just the ticket. We are excited to follow the new vineyards for the first time this year and will continue to monitor all vineyards closely and give you an update in the next newsletter.

That's a wrap, raise a glass and toast the good life!

JESSICA'S CORNER

Happy April! It has been a wet winter for us here in the Napa Valley and I for one am looking forward to some sunny springtime days. The past few months have been exciting. In January the winemaking team took a trip to Champagne and Burgundy. We visited sites that have been growing grapes since the 13th century and others who have "only" been making wine for 90 years. It definitely lends perspective when people tell you about "recent" changes that happened in the 1940's. Overall it was a whirlwind of an adventure full of wine, food, and new stories! Memorable moments included barrel tasting at Domaine de la Romanée Conti, walking through Bollinger's Galerie 1829, and sharing a bottle of Schramsberg Blanc de Noirs at Juveniles Wine Bar in Paris! We have collectively returned with new inspiration and ideas to implement.

Here at home, we have commenced a small construction project at the Davies Vineyards barrel room. The walls came down while we were in France. Right now the construction team is hard at work on installing drains and wiring the electrical outlets. It's been a little hectic, as anyone who has remodeled a house can attest to. We're excited to see the finished version and share it with all of you when it's complete. The goal is to have everything done by the time we bottle our 2017 Cabernets in August, so fingers crossed we'll have moved back in by July!



Winemaking and Management team on a visit to Domaine LeFlaive in Puligny-Montrachet, France.

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Associate Winemaker (Davies)

Anton deVillieres
Associate Winemaker (Schramsberg)

Member Information

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

To reach the club directly, please call 1-888-829-1980 or email:

Melissa - mstadler@schramsberg.com

Clint - chandwerker@schramsberg.com

Beth - bethwagner@schramsberg.com

To place an order, please call 1-800-877-3623 or 707-942-6668; to purchase online: www.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" member's tasting* at specified time most days; please call to schedule an appointment. For tour/tasting reservations email visitorcenter@schramsberg.com (707-942-4558) or daviesinfo@schramsberg.com (707-709-4245).
- 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 weather permitting). *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 at least two weeks prior to the next shipment. 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 either of our two wineries.*
\$425/\$850 per **Riddler's Circle** shipments. Receive double the Cellar Club plus two more (or equivalent) special or library selections (*three shipments of 6 bottles at \$425 one shipment of 12 bottles at \$850 in December*).**
\$410/\$820 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$410 and one at \$820 in December*).**
- **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to either of our two wineries.*
\$125/\$250 per **Cellar Club** shipment (*three shipments of 2 bottles at \$125 and 1 shipment of 4 bottles at \$250 in December*).**
\$145/\$290 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$145 and one at \$290 in December*).**

*Member must be present, benefits are not transferable.

**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

2019

APRIL

8 Club Shipments Sent

27 Wine Spectator Grand Tour
The Mirage, Las Vegas, NV

MAY

2 Wine Spectator Grand Tour
Navy Pier, Chicago, IL

10 Fontainebleau, Miami, FL
www.Grandtour.winespectator.com

18 Spring Club Event
Schramsberg Vineyards on Diamond Mtn.
www.schramsberg.com

24-26 BottleRock Napa Valley
Napa Valley Expo
www.bottlerocknapavalley.com
info@bottlerocknapa.com

30 Auction Napa Valley
Vintner Welcome Parties

31 Auction Napa Valley Barrel Auction
Louis M. Martini Winery

JUNE

1 Auction Napa Valley
Live Auction Celebration
Meadowood Resort, Napa Valley
Auctionnapavalley.org

SEPTEMBER

7 Fall Club Event
Schramsberg Gardens & Caves
www.schramsberg.com

OCTOBER

7 Club Shipments Sent

13-15 Camp Davies Fall Harvest Season
Davies Vineyards (wait list only)
camp@schramsberg.com or 707-942-2408
www.schramsberg.com

NOVEMBER

9 Holiday Tasting and Shopping Day
Schramsberg Vineyards
www.schramsberg.com

DECEMBER

9 Club Shipments Sent

Current Offerings

DAVIES VINEYARDS

CABERNET SAUVIGNON

MEMBER PRICE

J. DAVIES ESTATE "JAMIE"

750 ML 2014 \$ 178.50

J. DAVIES ESTATE

750 ML 2015 \$ 97.75

1.5 L 2015 \$ 195.50

3 L 2015 \$ 391.00

J. DAVIES ESTATE "JD"

750 ML 2016 NEW RELEASE \$ 59.50

NAPA VALLEY

750 ML 2016 NEW RELEASE \$ 55.25



PINOT NOIR

MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

GOORGIAN VINEYARDS, ANDERSON VALLEY

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

PIEDRA LIBRE VINEYARDS, SONOMA COAST

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

ANDERSON VALLEY

750 ML 2016 LIMITED AVAILABILITY \$ 38.25

NAPA VALLEY CARNEROS

750 ML 2016 LIMITED AVAILABILITY \$ 38.25

SONOMA COAST

750 ML 2016 LIMITED AVAILABILITY \$ 38.25

SCHRAMSBERG VINEYARDS

J. SCHRAM - LATE DISGORGED

MEMBER PRICE

750 ML 2000 LIMITED AVAILABILITY \$ 157.25

1.5 L 2000 LIMITED AVAILABILITY \$ 318.75

3 L 2000 LIMITED AVAILABILITY \$ 637.50

J. SCHRAM ROSÉ

MEMBER PRICE

750 ML 2010 LIMITED AVAILABILITY \$ 136.00

J. SCHRAM

MEMBER PRICE

750 ML 2010 NEW RELEASE \$ 102.00

1.5 L 2009 LIMITED AVAILABILITY \$ 204.00

1.5 L 2010 NEW RELEASE \$ 204.00

RESERVE - LATE DISGORGED

MEMBER PRICE

750 ML 2001 LIMITED AVAILABILITY \$ 157.25

1.5 L 2001 LIMITED AVAILABILITY \$ 318.75

3 L 2001 LIMITED AVAILABILITY \$ 637.50

RESERVE

MEMBER PRICE

750 ML 2009 \$ 102.00

1.5 L 2009 LIMITED AVAILABILITY \$ 204.00

APPELLATION/VINEYARD DESIGNATE

MEMBER PRICE

MARN COUNTY BRUT ROSÉ

750 ML 2013 NEW RELEASE \$ 72.25

JONES VINEYARDS NAPA VALLEY CARNEROS

750 ML 2013 NEW RELEASE \$ 72.25



BLANC DE BLANCS

MEMBER PRICE

375 ML 2014 \$ 20.40

750 ML 2015 \$ 34.85

750 ML 2016 NEW RELEASE \$ 34.85

1.5 L 2016 \$ 69.70

3 L 2015 \$ 263.50

9 L 2013 \$ 816.00

BLANC DE NOIRS

MEMBER PRICE

750 ML 2015 NEW RELEASE \$ 36.55

BRUT ROSÉ

MEMBER PRICE

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Crispy Chicken Breasts With Chermoula And Escarole

SERVE WITH DAVIES VINEYARDS PINOT NOIR

Chermoula, a spice and herb sauce popular in Morocco and Tunisia, can be used as a marinade or condiment for these crispy chicken breasts over escarole.



INGREDIENTS

Servings: 4

- 4 T. Olive oil, divided
- 2 Large skin-on, bone-in chicken breasts, bones removed (1½–2 lb.)
Kosher salt and freshly ground black pepper
- 2 Cloves garlic finely chopped
- 1 t. Coriander seeds, chopped
- 1 t. Cumin seeds, chopped
- ½ t. Hot smoked paprika
- 1 Medium shallot, sliced into rings
- ½ C. Fresh cilantro leaves with tender stems
- 2 T. (or more) fresh lemon juice
- ½ Head escarole, torn into pieces

PREPARATION

Active: 35 Min Total: 45 Min

- Heat 1 Tbsp. oil in a medium skillet over medium heat. Season chicken with salt and pepper and cook, skin side down, until golden brown, 10–12 minutes. Turn and cook until cooked through, 5–8 minutes longer. Transfer to a plate; reserve skillet.
- Wipe out skillet and heat remaining 3 Tbsp. oil over medium heat. Add garlic, coriander, cumin, and paprika. Cook, stirring occasionally, until garlic is softened and spices are fragrant, about 2 minutes. Remove from heat, add shallot, and toss to coat; season with salt and pepper.
- Combine cilantro, lemon juice, and 2 Tbsp. garlic-shallot mixture in a large bowl; season chermoula with salt and pepper. Add escarole and toss to coat. Slice chicken and arrange on top. Spoon remaining garlic-shallot mixture over and drizzle with more lemon juice, if desired.

Recipe by Alison Roman
Photograph by Hirsheimer & Hamilton

INGREDIENTS

- 1 lb. Chopped Fresh Mushrooms (use a variety of mushrooms if available)
- 6 Slices Bacon, diced (optional)
- 3 T. Olive Oil
- 2 Cloves Garlic, minced
- 2 T. Parsley, minced
- 1 C. Parmesan or Asiago cheese, grated
- 4 Eggs, beaten
Salt and Pepper to taste
- 1 Partially baked Quiche or Pie Shell

Mushroom Tart

SERVE WITH SCHRAMSBERG BLANC DE NOIRS

Serves 8

DIRECTIONS

- Bake pastry shell in 400-degree oven for 8 to 9 minutes.
- Reduce heat to 350 degrees.
- Sauté the chopped mushrooms and bacon in olive oil. Add minced garlic and parsley. Remove from heat and let cool slightly.
- Add grated cheese, eggs and salt and pepper to taste. Mix together and pour into the prepared pastry shell. Bake at 350 degrees until set, about 25-30 minutes. Serve warm or cold.



Submitted by Jamie Davies | Schramsberg Co-founder