

## DECEMBER 2018 CLUB NEWSLETTER

### *Happy Holidays Club Members!*

What a difference a year makes! Twelve months ago, we were entering the first phase of recovery from the terrible wildfires that hit our area. Lives were lost, homes were destroyed, forests were blackened, and general uncertainty prevailed. Today, we are glad to report that neighborhoods are being rebuilt, visitors have returned, reforestation is evident throughout the hills, and mother nature has blessed us with a bountiful, delicious grape harvest. After such a difficult close to our 2017 growing season, we have been blessed with many weeks of moderate, sunny weather in 2018, delivering an abundant, flavorful crop. We extend heartfelt appreciation to all of you who have helped our North Coast community get back on their feet again. Let's be sure to support those California communities hard hit by fires in 2018 as well.

So where are we going to put all the 2018 vintage wine that we've made? Yikes! At this stage, every nook and corner of our facilities at Schramsberg on Diamond Mountain and Davies in St. Helena is filled with tanks, barrels and bottles. Just in time, we'll be expanding the barrel building at Davies winery this winter, to help us make more room for the 2019 vintage next fall. If you haven't visited us there, please do reach out on your next visit to our wine country. We have had a great response from our guests over the 18 months that we have been open. Rimple, Kelly, and our bright, gracious Davies hospitality team are doing a super job.

Our Davies red wine program continues to evolve. The 2018 harvest was the seventh vintage that we processed at our St. Helena winery, and it was the largest yet. We added three more Cabernet vineyards from around town to enhance prospects for a Davies St. Helena Cabernet Sauvignon bottling. We also aim to produce vineyard designates this year from the Calistoga, Howell Mountain, Oakville and Coombsville districts. On the J. Davies Diamond Mountain home property, our upper most ten acres are now in

replant mode, and we have taken on management of the five-acre Claes vineyard at the bottom of our hill. Meanwhile, on the Pinot Noir front, we're truly excited with our second year of Sinskey Carneros fruit, and we look forward to adding Keefer Sonoma Green Valley into the fold in 2019.

Before we get to try those wines, however, we have assembled a killer set of six red wines for this December's Davies club shipment. Leading off are two vineyard-designate cabernets from the early, low-yielding 2015 vintage. The Winfield-Calistoga, from the



*The Davies Family at Dinas Emrys, Snowdonia, Wales en route to our Mediterranean Cruise July, 2018.*

crumbled volcanic soils at the base of Mt. St. Helena, and Red Cap-Howell Mountain, from 1,900 feet up the Vaca Range, present the full contrast of valley versus mountain potential in Napa Valley. From the first vintage after our four-year drought, we've also included four 2016 Pinot Noirs. The Ferrington Anderson Valley bottling, from one of our favorite sites just west of Booneville, exhibits particularly vibrant, complex red berry depth, while three distinct appellation

blends from the Carneros, Sonoma Coast and Anderson Valley offer a unique comparative opportunity.

For our Schramsberg Cellar Club members, we extend tremendous appreciation this year as we celebrate 20 years of club shipments. Incredibly, 18 members from that very first year are still in the club!!! Santa told us he's got something loaded on his sleigh for them this year! And for all members, we've put together a fantastic holiday sparkling set this year. Our first J. Schram release from the cool, late 2010 vintage is the Rosé. Tognetti and Hyde Bayview Carneros Chardonnays form its crisp, tart backbone with the small-berried Jonive and Saltson-stall Sonoma Coast Pinot Noirs providing its exquisite baked cherry/raspberry depth. From the even cooler and later 2011 vintage, we have our Sonoma Pinot-dominant Extra Brut. With 43% barrel-fermentation and six years of yeast age, this rich, ultra-dry style is ready for a winter celebration. Rounding out the box are our two top-selling Schramsberg bottles, both from 2015, the Blanc de Blancs, that put us on the map in 1965, and the Brut Rose, that has taken the market by storm over the last ten years.

As this rebound year comes to an end for us, we again reflect backwards with gratitude. We thank our current winemaking team, led by Sean, Jessica, and Anton, for their countless hours of effort climbing up and over the nearly three-month harvest mountain this year. And we also thank our past teams for the effort that has gone into 54 vintages, setting us on the great track that we are on today. We're thankful that our community, supported by club members and wine enthusiasts like all of you, is on the up and up again.

We send you our very best wishes for holidays and the new year to come,

Hugh, Monique and the  
Schramsberg / Davies Family

## Cellar Club

(1 bottle of each for \$250\*)

### 2010 J. SCHRAM ROSÉ

**TASTING NOTES** - "The 2010 J. Schram Rosé immediately pleases with its copper tinged, pale salmon color. It opens with aromas of raspberry and glazed orange, balanced by aspects of strawberry shortcake, vanilla bean, jasmine, and almond paste. On the palate, tantalizing layers of lemon curd, cherry pie and crème brûlée add additional complexity. Rich, fruitful and closing with a long, bright finish, this wine is truly a feast for the senses."



**VARIETAL COMPOSITION:** 78% Chardonnay, 22% Pinot Noir  
**BARREL FERMENTATION:** 31%  
**ALCOHOL:** 12.6%  
**SUGGESTED RETAIL:** \$160

### 2011 EXTRA BRUT

**TASTING NOTES** - "The 2011 Extra Brut leads with complex aromas of baked pear, cinnamon toast, lime meringue, toasted almond and toffee apple, all underpinned by a citrusy vibrancy. On the palate crisp acidity and a mandarin tanginess are balanced by the rich complexity of vanilla wafer, fresh honeycomb, creamy marzipan and peach cobbler. A wonderful interplay of tension and power leads to a long and clean finish."



**VARIETAL COMPOSITION:** 80% Pinot Noir, 20% Chardonnay  
**BARREL FERMENTATION:** 43%  
**ALCOHOL:** 12.8%  
**SUGGESTED RETAIL:** \$85

### 2015 BRUT ROSÉ

**TASTING NOTES** - "The 2015 Brut Rosé has generous aromas of candied orange, raspberry preserve, cranberry and orange blossom. Its fruitful nose is complemented by notes of vanilla, honey and brioche. On the palate, there are juicy flavors of peach, strawberry shortcake and lemon curd, with soft touches of marzipan. The wine has a fresh, juicy acidity which drives to a bright, clean finish."



**VARIETAL COMPOSITION:** 59% Pinot Noir, 41% Chardonnay  
**BARREL FERMENTATION:** 35%  
**ALCOHOL:** 12.9%  
**SUGGESTED RETAIL:** \$46

### 2015 BLANC DE BLANCS

**TASTING NOTES** - "This wine has bright aromas of apple, tropical fruit and baked bread, which intermingle with hints of lemon blossom, vanilla wafer and baked pear. Candied citrus, green apple, apricot, and pineapple vibrate on the palate, which ends clean and refreshing with a quenching drive."



**VARIETAL COMPOSITION:** 100% Chardonnay  
**BARREL FERMENTATION:** 18%  
**ALCOHOL:** 12.4%  
**SUGGESTED RETAIL:** \$41

## Riddler's Circle

(11 bottles for \$850\*)

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

### 2000 J. SCHRAM - LATE DISGORGED

**TASTING NOTES** - "This late disgorged sparkling wine features bright aromas of baked apple, lemon curd and apricot, layered with elements of honey, brioche, orange zest and almond paste. The creamy mid-palate seamlessly integrates with a vibrant acidity carrying rich flavors of baked pineapple, tangy citrus, marzipan, baked peach, orange blossom and a touch of milk chocolate."



**VARIETAL COMPOSITION:** 80% Chardonnay, 20% Pinot Noir  
**BARREL FERMENTATION:** 38%  
**ALCOHOL:** 12.8%  
**SUGGESTED RETAIL:** \$185

### 2001 RESERVE - LATE DISGORGED

**TASTING NOTES** - "This late disgorged sparkling wine presents rich full aromas of baked apple, berry cobbler, orange zest and dried apricot, with layers of cinnamon, nutmeg and honey. Complex flavors of apple tart, grapefruit, peach, candied ginger, and roasted almond are supported with a vibrant acidity leading to a fresh and textured finish."



**VARIETAL COMPOSITION:** 70% Pinot Noir, 30% Chardonnay  
**BARREL FERMENTATION:** 40%  
**ALCOHOL:** 12.4%  
**SUGGESTED RETAIL:** \$185

### 2012 BRUT ROSÉ - MAGNUM

**TASTING NOTES** - "The 2012 Brut Rosé has generous aromas of mixed red berries, orange blossom, and white peach. Its fruitful nose is complemented by notes of shortcake and cream. The palate bursts with flavors of raspberry sorbet, lemon custard, and summer apricot. The wine has a fresh and juicy acidity which drives to a supple, round finish."



**VARIETAL COMPOSITION:** 76% Pinot Noir, 24% Chardonnay  
**BARREL FERMENTATION:** 33%  
**ALCOHOL:** 13.0%  
**SUGGESTED RETAIL:** \$92

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

*\*plus tax and handling where applicable*

# Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle of each for \$290\*) (Jack & Jamie's Circle will receive 3 bottles of each for \$820\*)*

## 2015 DAVIES VINEYARDS CABERNET SAUVIGNON RED CAP VINEYARD HOWELL MOUNTAIN

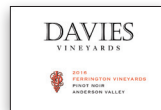
**TASTING NOTES** - "This Cabernet Sauvignon exhibits aromas of red cherry, red plum, lavender and thyme combined with vanilla and baking spice. Flavors of red berry fruit and chocolate covered cherry mingle with tamarind and vanilla. Integrated tannins are seamlessly tied together with clean, fresh acid that leads to a long finish."



**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon  
**BARREL AGING (FRENCH OAK):** 24 months (67% new)  
**ALCOHOL:** 14.5%  
**SUGGESTED RETAIL:** \$95

## 2016 DAVIES VINEYARDS PINOT NOIR FERRINGTON VINEYARDS ANDERSON VALLEY

**TASTING NOTES** - "This Pinot Noir features expressive aromas of strawberry, cherry, jasmine, baking spice, red currant, almond, and a touch of anise. The palate is well structured, offering flavors of black plum, red currant, pepper, vanilla, cassis, dark chocolate with fine grained tannins, which lead effortlessly into a long, lasting finish."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months (20% new, 55% once used)  
**ALCOHOL:** 14.3%  
**SUGGESTED RETAIL:** \$70

## 2015 DAVIES VINEYARDS CABERNET SAUVIGNON WINFIELD VINEYARD CALISTOGA

**TASTING NOTES** - "This wine presents a varied nose of black plum, black cherry, dark chocolate, cinnamon, and cardamom. The palate has a juicy texture, with flavors of blueberry, black raspberry and espresso, with polished, silky tannins on the finish."



**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon  
**BARREL AGING (FRENCH OAK):** 24 months (80% new)  
**ALCOHOL:** 14.9%  
**SUGGESTED RETAIL:** \$95

## 2016 DAVIES VINEYARDS PINOT NOIR SONOMA COAST

**TASTING NOTES** - "This Pinot Noir engages with aromas of cherry, cranberry, cinnamon, fig and dried orange peel. The full palate is richly textured with a juicy entry and flavors of black plum, cherry, black tea and tarragon."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months (15% new, 31% once used)  
**ALCOHOL:** 13.9%  
**SUGGESTED RETAIL:** \$45

## 2016 DAVIES VINEYARDS PINOT NOIR ANDERSON VALLEY

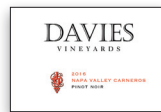
**TASTING NOTES** - "This Pinot Noir features aromas of cherry, blueberry, plum, white pepper and cinnamon. The palate combines a juicy fruit forward entry with flavors of strawberry and plum, with tarragon, vanilla and nutmeg that carry through to the finish with a tangy acidity."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months (8% new, 40% once used)  
**ALCOHOL:** 14.2%  
**SUGGESTED RETAIL:** \$45

## 2016 DAVIES VINEYARDS PINOT NOIR NAPA VALLEY CARNEROS

**TASTING NOTES** - "This Pinot Noir features inviting aromas of cherry, vanilla, cranberry, lavender, and cassis that gently rise from the glass. The palate engages a juicy center, supported by flavors of brambly raspberry, strawberry, black pepper and mint, along with floral notes."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (25% new, 50% once used)  
**ALCOHOL:** 14.3%  
**SUGGESTED RETAIL:** \$45

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

*\*plus tax and handling where applicable*



# Schramsberg and Davies Vineyards Reviews:

## WINEENTHUSIAST

### 2000 J. SCHRAM LATE DISGORGED (NORTH COAST) EDITORS' CHOICE

98  
POINTS

Both delicate and flavorful, this exceptional wine defines elegance. It starts with a subtly spicy ginger-cookie aroma that leads to layers of citrus, baking spices and toasted bread on the rich palate. After 18 years since the vintage, this still offers persistent, fine bubbles, bracing acidity and a fresh mouthfeel.

### 2009 J. SCHRAM (NORTH COAST) - CELLAR SELECTION #30 on Top 100 Cellar Selections List For 2018

97  
POINTS

Enticing aromas of toasted almond and pear tart lead to an equally seductive and complex palate that is dry but rich in feel. It has the complexity and layering of a wine aged a long time on the yeast, and shows excellent concentration that leads to a long, lingering finish. This is Schramsberg's top-of-the line Chardonnay-based wine and it definitely lives up to its billing in this vintage.

### 2006 BLANC DE BLANCS LATE DISGORGED CELLAR SELECTION

96  
POINTS

Crisp and elegant, this sophisticated wine has enticing mineral and bread-dough aromas, tiny bubbles that form a soothing mousse and bone-dry lemon, mineral and ginger flavors. It tastes steely at first sip and then slowly opens to more richness and depth.

### 2009 RESERVE (NORTH COAST) - CELLAR SELECTION

96  
POINTS

Distinctive aromas of toasted nut and wood-smoke give this full-bodied wine an exotic start, while baked apple, browned walnut and crisp cherry flavors continue the theme. Made from 82% Pinot Noir and 18% Chardonnay, it offers layers of spice, smoke and mild, savory mushroom and tea flavors, surrounded by a plush, creamy texture and light acidity to keep it fresh.

### 2001 RESERVE LATE DISGORGED (NORTH COAST) - EDITORS' CHOICE

95  
POINTS

This complex and mature wine shows how interesting and layered a fine sparkling wine can become with time. It was aged on the yeast lees for the extremely long period of 16 years before disgorging. Honey, butterscotch and grilled baguette aromas give way to rich mellow fruit and spice flavors and a creamy, mouth-filling texture livened by fine bubbles and mild acidity.

### 2009 J. SCHRAM ROSÉ (NORTH COAST)

94  
POINTS

Quite Complex and subtly spicy, this elegant wine gives a full array of flavors, a crisp but polished texture and a wonderful lingering finish. It has a light-copper-gold color, aromas like ginger cookies and freshly baked bread and flavors of peaches and delicate rose petals accented by light baking spices.

### 2016 FERRINGTON VINEYARD PINOT NOIR - CELLAR SELECTION

94  
POINTS

A little smokier in aroma and fuller in flavor than the rest of the range of Davies Pinots, this wine tastes robust, ripe and exotic, but still has bright acidity and firm tannins to give structure. It is full bodied, nicely oaky and well balanced.

### 2016 ANDERSON VALLEY PINOT NOIR

93  
POINTS

This well-modulated, well-balanced and delicious wine has everything in place from the light baking-spice and red-cherry aromas to the black-cherry, raspberry and rhubarb flavors to the tangy and palate-cleansing mouthfeel. It's especially good for the "regular" Anderson Valley bottling.

### 2016 NAPA VALLEY CARNEROS PINOT NOIR

91  
POINTS

From fruit grown at both Cuvaision and Hyde vineyards, this is a celebration of the appellation, with pleasing, earthy cardamom and a touch of mint. Dark cherry, vanilla and orange flavors layer around moderate oak and acidity, forming a fruit-friendly complex whole.

### 2015 BRUT ROSÉ

91  
POINTS

This elegant and well-balanced wine has a brilliant copper color, tangy cherry and apple-skin flavors and a mouth-filling mousse. It tastes nicely dry and a bit lean and nervy in character.

## Wine Spectator

### 2000 J. SCHRAM LATE DISGORGED

94  
POINTS

Delicate yet rich, with luxurious and mature baked apple, roasted hazelnut and toasted brioche flavors that slowly unfurl on a lingering finish.

### 2009 RESERVE

93  
POINTS

Rich and silky, with a core of supple apple, strawberry and nutty brioche flavors that build on a long, lingering finish.

### 2009 J. SCHRAM

93  
POINTS

Dynamic and polished, with expressive Meyer lemon and cinnamon nut roll aromas and plush and luxurious baked apple and fresh ginger flavors that glide on a long finish.

### 2015 J. DAVIES ESTATE DIAMOND MOUNTAIN CABERNET SAUVIGNON

92  
POINTS

The baked berry pie flavors are compelling, with blueberry, blackberry and wild berry notes, turning supple and graceful. Impressive, offering drink-me-now allure and cellaring possibilities.

### MIRABELLE BRUT

91  
POINTS

Delicately rich, with a hint of maturity, offering plush notes of roasted nut, Asian pear, cinnamon brioche and spice.

### MIRABELLE BRUT ROSÉ

90  
POINTS

Festive and fun to drink, with expressive cherry and graham cracker flavors that finish on a lush, yeasty accent.

### 2016 FERRINGTON VINEYARD PINOT NOIR

90  
POINTS

Minerally and focused, with concentrated ripe cherry, dried cherry and macerated plum flavors accented by notes of dried savory herb. The spicy finish is taut and refined.

### 2012 BRUT ROSE MAGNUM

92  
POINTS

Coppery pink, this is a floral, strawberry-scented rosé focused on pinot noir from Sonoma County. There's dynamic freshness in the wine's lemony acidity and the scents of strawberry leaves and rising bread dough. Those elements contrast sweeter notes of white peach and Rainier cherries. It's clean and lasting, refreshing in the end.

### 2016 FERRINGTON VINEYARDS PINOT NOIR

92  
POINTS

This wine's delicate weight belies is firm, sandy tannins and orange-zest acidity, compressing the light strawberry flavors from all sides, building on the plump texture and leaving a perfumed trace of lilacs in the end. An elegant pinot to match roast sea bass with forest mushrooms.

### 2015 BRUT ROSÉ

91  
POINTS

A vinous rosé with creamy, red-fruit flavors of pinot noir, this is clean and lasting. The bubbles tame the touches of sweetness, so it feels fresh and sparkly. Serve it as you would a light pinot, as an elegant match for roast fish, like sea bass with chanterelles.

### Retrospective Tasting

### 2007 J. DAVIES CABERNET SAUVIGNON DIAMOND MOUNTAIN

94+  
POINTS

The 2007 Cabernet Sauvignon Diamond Mountain features a medium to deep garnet color and delivers alluring notes of warm red and black currants, black cherry pie and warm plums with suggestions of menthol, Chinese five spice, sandalwood, unsmoked cigars and underbrush. Full-bodied and absolutely laden with bold red and black fruit preserves flavors, it has a taut frame of grainy tannins and fantastic freshness, finishing long with a menthol lift.

### 2012 BRUT ROSÉ MAGNUM (NORTH COAST)

94  
POINTS

Aged entirely in the bottle, where it also spends five and a half years on the lees, this wine has a remarkable mouthfeel. Pinot Noir (76%) is grown in Carneros in the Anderson Valley, as well as the coastal regions of Marin and Sonoma; the remaining balance of 24% Chardonnay adds spice and length. Bubbles gently caress alongside an almost invisible toastiness made strikingly refined with fresh and fragrant notes of peach, orange blossom, cherry skin, and raspberry.

Wine & Spirits

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THE  
tastingpanel  
MAGAZINE



# All In The Family...



Ryan and Jenn Came to Abaco Bahamas after wedding for a reception



Bahama wedding reception with Heidi, Sarah and Jenn.



New bride with our bubbly.

We used your sparkling wine for the rehearsal dinner and on the trollies from City Hall to the reception. The reception was in an old winery and wouldn't allow sparkling wine in there. We also gave everyone a small bottle in their gift bags.

Shawn & Heidi, Jensen Beach, FL  
*Cellar Club since 2011*



Hi Ladies! Just wanted to say hello and thanks so much for everything you both have done for my family this past year! Baby Claire turns 1 today and my wife and I can't wait to see you all at the winery in January!

Phil & Alexandra, Plantation, FL  
*Cellar Club since 2013 then Riddler's Circle 2017 and Davies Club since 2016*



A magnum of 2008 J Schram kicks off our 50th Wedding Anniversary with our entire family. We have grown "older" celebrating many anniversaries and our children's weddings with J Schram.

I have to tell you, the first time we drove up the gravel road to the winery, we almost turned around half way up it was so scary for flat-landers. Luckily, we continued the climb and have been in love with Schramsberg and the Davies family story ever since.

As always, Cheers!

Dan and Terry - Members for Life.  
Austin, Texas - *Cellar Club since 1992*



My wife Karen and I celebrated our move-in day after a 7-Month Home Renovation Project with a 2004 J. Schram!

Cheers,

David and Karen, Incline Village, NV  
*Cellar Club since 2004 (double up for 9 years)*



I looked but can't find one with Bailey and all 3 sizes. We took the picture in Nov of 2016, Bailey was 12 at the time. She is a very sweet Shih Tzu. We had a wonderful time at the party! I hope you all were able to relax and get some rest afterwards. Have a great week!

Regards,

Dori & Michael, Plano, TX  
*Cellar Club since 2013, Davies Club since 2018*





First off, last night was an absolute blast at the wine dinner. In perfect form, Hugh knocked it out the park (bad analogy considering the poor performance of our Cubs and his A's). The food was perfectly paired with some spectacular wines. Of course, we wouldn't have expected anything less from the Schramsberg team. We'll be sure to attend the next one that comes around. Second, the Aspen trip looks spectacular. Unfortunately, we have family Christmas commitments otherwise we'd be in. You guys truly know how to have a great time. And lastly, thanks for the onesie. I've attached a picture of our special girl (Willa Moon Yordy). She's sure to be a Schramsberg fan in 21 years! We really appreciate all you two do. Nice to have such good friends!

*Matt and Julie, Peoria, IL - Cellar Club since 2004, Riddler's Circle since 2007*



Riddler's Circle member Rob, with Hugh Davies, enjoying a beautiful evening up at Red Cap Vineyards on Howell Mountain for our summer Riddler's/Jack & Jamie's Circle dinner,

*Rob & Karyn, Lincoln, NE (but Healdsburg, CA temporarily), Cellar Club since 2008, Riddler's Circle since 2008*



We enjoyed a wonderful dinner on Thursday at a local restaurant, Harbinger, here in Des Moines, IA. What made the dinner spectacular was the addition of a bottle of 1999 J. Schram from our cellar. 19 years old, and still fantastic. Thanks to Schramsberg for creating a great memory on an otherwise normal Thursday.

Cheers!

*Steve & Sue, Urbandale, IL  
Cellar Club Since 2002*

My wife and I have enjoyed being Cellar Club members for the past several years and looking to upgrade to Riddler's Circle Club. I understand there's a waiting list so please consider this our request to be added. We look forward to the day when we can enjoy this next level of connection with the winery. One thing to note, that since our two daughters are both off to college, we've started up a new tradition we call Champagne Sunday! This usually results in some form of Schramsberg sparkling wine on ice as a means of celebrating each other over a good meal (Brunch/Dinner/Picnic). Just thought I'd share this story and would be curious to see how other members have included Schramsberg in their lives.

I look forward to hearing that we're on the list and ultimately part of the Riddler's Circle.

Very Best,

*Mark & Melissa, Los Altos, CA  
Cellar Club since 2003,  
double up since 2018*



Combing through my pictures I found this - my 50th birthday at the late, great Rover's in Seattle.

Back in the mid 2000's you helped me purchase this 1991 Blanc de Blanc magnum from the library. When we joined Cellar Club in 1999, we had purchased a 1993 J Schram magnum that day, and held it for so long we had decided to give it to our son (born 1993). So we needed this 1991 to offer to our daughter (have to be fair, right?) I "presented" this to her on her 18th birthday, but kept it stored properly for a special occasion.

Now 27, she was married this September at the Red Butte Gardens in Salt Lake City, so I decided to toast the bride and groom with the 1991 Blanc de Blanc - and despite its age, the wine was absolutely beautiful! Here it sits at the head of the gorgeous farm table set out by The Blended Table caterers.

Thanks again for your help in acquiring this special bottle! Schramsberg and J Davies have been part of many milestone events over the years for us.

Regards,

*Jim & Rhonda, Woodinville, WA  
Cellar Club since 1999*



For the rush etched bottles. Steph and Matt's wedding was everything we hoped for. The day before we gave them the etched bottle for their wedding night, 1 for your first anniversary and 1 for your 10th.

Thank you for making a special day all the more special.

The happy couple is Stephanie and Mathew.

*Walt & Judi, Stonington, CT  
Cellar Club members since 2012*

# Vintner Trip to Aspen

Hugh & Monique Davies, along with the Schramsberg and Davies team, are excited to be able to announce our newest Vintner Trip to Aspen, Colorado.

This four-night program offers a fantastic culinary and cultural experience, including two Schramsberg wine receptions, a wine seminar and a winemaker's dinner.

Upon arrival at the Aspen airport your car and driver will be waiting to transfer you directly to your hotel, the Hotel Jerome, located steps from the heart of Aspen. The festive, snow-covered mountain setting will be your backdrop for an exclusive J. Schram vertical tasting seminar, where we will explore different vintages of our very best Chardonnay-focused wine, and teach



you about the process of crafting delicious sparkling wines.

Also included in this trip is an intimate wine-paired dinner with Hugh and Monique, at Aspen's iconic Piñons restaurant. Piñons is known for its innovative cuisine and casual sophistication, making this reservation one of the most coveted in Aspen for the last 28

years. The dinner will be featuring wines from both Schramsberg & Davies Vineyards, and will truly be a meal to cherish.

In addition to the winery sponsored events, Food & Wine Trails has also researched additional activities that can be booked during your time in Aspen. These activities range from downhill and Nordic skiing, to dogsledding, to fat bike rentals. Or, take advantage of the Aspen shopping scene or an Auberge Anthology Signature spa treatment at the hotel.

For more information about the Vintner Aspen Ski program, please go to <http://foodandwinetrails.com/skischramsberg2019> or contact Sarah McCormick at Food & Wine Trails at [sarah@foodandwinetrails.com](mailto:sarah@foodandwinetrails.com).

## Winemakers Corner: Report for Winter 2018

### JESSICA'S CORNER

I'd love to be able to say that this was my November post-harvest update, but the cellar team at Davies Vineyards is still busy processing the final pick from our J. Davies estate on Diamond Mountain. As of today, November 2nd, we still have about 20 tons Cabernet on the vine and 100 tons of grapes in the cellar to press before we're well and truly done with harvest.

The season started off late and stretched out a bit longer than we're used to, but the weather is holding steady in the mid-80s like it's the end of summer and not the beginning of November. You'll have no complaints from me, as this year's grapes have been abundant in both quantity as well as quality and this little bit of sunshine is very helpful right now. We have pressed off all the Pinots and barreled them down to finish their malolactic fermentations before putting them to bed for the winter. Cabernets will soon follow, and we are starting to see the light at the end of the tunnel. While it is a little sad when the hectic rush of the harvest season passes, it's also nice to slow down a little and appreciate how much we have accomplished over the past two months of controlled chaos.

From the team here in St. Helena, we hope each and every one of you celebrates the holidays with friends, family, and a glass of our Davies Vineyards Cabernet or Pinot noir! Cheers!

### ANTON'S CORNER

Harvest 2018 commenced on August 21st with 13 tons of Richburg Pinot Noir and 10 tons of Tognetti Chardonnay. In both instances a significant increase on recent years and an omen of what was to follow. By the time our final parcel of fruit, Sonoma Coast Nobles Chardonnay, was delivered, nine weeks to the day later on October 23, we had amassed a whisker shy of 2,000 tons. A record breaking yield for us and about 20% more than expected, but a bumper crop and being late turned out to be the headlines of this year's Napa Valley



*First look at the 2018 Pinot tanks.*

vintage. We strained at the seams to fit it all in the cellar and as ever exhaustion took its toll, but managed to conclude with relatively few hiccups despite intern, and DC native, JB O'Brien's best attempts at creating unique and novel blends. Love you JB!

As usual we have added to our roster of vineyard sources as we constantly seek to improve and craft yet finer wines. We are excited to see if the quality in the glass lives up to the anticipated potential. Thus far we are very happy with the ample, natural acidity of the vintage and confident the minor wine-making tweaks will assist in creating wines even more fresh, clean, fruitful, complex and expressive of place than ever before.

Now we start the annual process of sifting through all the wines as we begin building a vision of what the 2018 blends might look like, all the while keeping a firm eye on what came before. Months of planning and painstaking tasting goes into this before we will be ready to start tirage in April of next year. Hopefully we'll also have some fun along the way. Come to think of it we will be visiting Champagne and Burgundy in January to see if the old masters might teach us some new tricks. Quelle horreur!

Here's to a joyous festive season.  
Happy holidays

Hugh Davies  
Vintner

Sean Thompson  
Director of Winemaking

Jessica Koga  
Associate Winemaker (Davies)

Anton deVillieres  
Associate Winemaker (Schramsberg)



**INGREDIENTS**

- 2 Beef tenderloin steaks (8 oz each), cut into ½-inch cubes
- 2 T. Olive oil, divided
- 1-¼ C. Chopped fresh mushrooms
- 2 Shallots, chopped
- 2 Garlic cloves, minced
- ⅓ C. Sherry or chicken broth
- ⅓ C. Heavy whipping cream
- ½ t. Salt
- ⅛ t. Pepper
- 1 T. Minced fresh parsley
- 1 Package (17.3 ounces) frozen puff pastry, thawed
- 1 Large egg, beaten

**Horseradish Cream**

- 1 C. Sour cream
- ½ C. Mayonnaise
- 2 T. Prepared horseradish
- 1 T. Minced chives
- ¼ t. Pepper
- Additional minced chives, optional

## Mini Beef Wellington Bites

SERVE WITH DAVIES VINEYARDS CABERNET

**DIRECTIONS**

In a large skillet, brown beef in 1 tablespoon oil. Remove and keep warm.

In same skillet, sauté mushrooms and shallots in remaining oil until tender. Add garlic; cook 1 minute longer. Add sherry, stirring to loosen browned bits from pan. Stir in cream, salt and pepper. Bring to a boil; cook until liquid is almost evaporated, about 7 minutes. Stir in beef and parsley; set aside and keep warm.

Preheat oven to 400°. On a lightly floured surface, unfold puff pastry. Roll each sheet into a 12-in. square. Cut each into 16 squares.

Place 2 tablespoonfuls of beef mixture in center of half of squares. Top with remaining squares; press edges with a fork to seal. Place on parchment paper-lined baking sheets. Cut slits in top; brush with egg. Bake 14-16 minutes or until golden brown.

In a small bowl, combine horseradish cream ingredients; serve with appetizers. Garnish with additional chives if desired.

**INGREDIENTS**

- ½ C. Pecans
- ½ C. Almonds
- ⅓ C. Pistachios
- ⅓ C. Cashews
- ⅓ C. Pumpkin seeds
- 1 T. Maple syrup
- ½ t. Curry powder
- ⅛ t. Cayenne (or more to taste)
- ½ t. Dried rosemary
- ¼ t. Salt
- Nonstick cooking spray

## Spiced Nuts

SERVE WITH EVERYTHING

Makes 6 -1/3 cup servings

**DIRECTIONS**

All nuts should be shelled, unsalted and unroasted.

Preheat oven to 325 degrees F.

Combine nuts and seeds in a medium-sized bowl.

Add the maple syrup and spices and salt and toss to combine.

Spray a baking sheet with cooking spray, then transfer coated nuts to baking sheet and spread evenly in 1 layer.

Bake 15 to 20 minutes, stirring once, until nuts are fragrant and lightly toasted.



# 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

#### JD ESTATE

750 ML 2015 \$ 55.25

#### RED CAP, HOWELL MOUNTAIN

750 ML 2015 LIMITED AVAILABILITY \$ 80.75

#### WINFIELD VINEYARDS, CALISTOGA

750 ML 2015 LIMITED AVAILABILITY \$ 80.75

#### NAPA VALLEY

750 ML 2015 \$ 51.00

## PINOT NOIR

MEMBER PRICE

#### FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

#### GEORGIAN VINEYARDS, ANDERSON VALLEY

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

#### HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

#### NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML 2016 LIMITED AVAILABILITY \$ 59.50

#### PIEDRA LIBRE VINEYARDS, SONOMA COAST

750 ML 2016 SOLD OUT \$ 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 2009 LIMITED AVAILABILITY \$ 127.50

750 ML 2010 NEW/LIMITED AVAILABILITY \$ 136.00

### J. SCHRAM

MEMBER PRICE

750 ML 2009 \$ 102.00

1.5 L 2009 \$ 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 NEW RELEASE \$ 204.00

### APPELLATION/VINEYARD DESIGNATE

MEMBER PRICE

#### REDDING RANCH BRUT MARIN COUNTY

750 ML 2012 \$ 68.00

### BLANC DE BLANCS - LATE DISGORGED

MEMBER PRICE

750 ML 2006 LIMITED AVAILABILITY \$ 85.00

## BLANC DE BLANCS

MEMBER PRICE

375 ML 2014 \$ 20.40

750 ML 2015 \$ 34.85

1.5 L 2015 \$ 69.70

3 L 2013 \$ 263.50

9 L 2013 \$ 816.00

12 L 2013 NEW/LIMITED AVAILABILITY \$ 918.00

## BLANC DE NOIRS

MEMBER PRICE

750 ML 2014 \$ 36.55

## EXTRA BRUT

MEMBER PRICE

750 ML 2011 NEW RELEASE \$ 72.25

## QUERENCIA

MEMBER PRICE

750 ML 2014 LIMITED AVAILABILITY \$ 46.75

## BRUT ROSÉ

MEMBER PRICE

750 ML 2015 \$ 39.10

1.5 L 2012 \$ 78.20

## CRÉMANT DEMI-SEC

MEMBER PRICE

750 ML 2014 \$ 35.70

## MIRABELLE BRUT

MEMBER PRICE

750 ML MULTI VINTAGE \$ 24.65

## MIRABELLE BRUT ROSÉ

MEMBER PRICE

750 ML MULTI VINTAGE \$ 26.35

## SCHRAMSBERG SABER IN WOOD BOX

MEMBER PRICE

SABER \$ 123.25

Please call the winery for pricing on larger bottles and engraved bottles or go to [www.schramsberg.com](http://www.schramsberg.com).

As the direct shipping reciprocal states are changing on a regular basis, please call the winery for the most updated information on your state.

Order Toll-Free: 800-877-3623 or email [clubs@schramsberg.com](mailto:clubs@schramsberg.com) or go to [www.schramsberg.com](http://www.schramsberg.com), Shop Online.





## Winter Squash Carbonara With Pancetta and Sage

SERVE WITH DAVIES VINEYARDS PINOT NOIR

Serves 4

### INGREDIENTS

- 2 T. Olive oil
- 4 oz. Pancetta (Italian bacon), chopped
- 1 T. Finely chopped fresh sage
- 1-2 lb. Kabocha or butternut squash, peeled, seeded, cut into ½" pieces (about 3 cups)
- 1 Small onion, chopped
- 2 Cloves garlic chopped
- Kosher salt and freshly ground black pepper
- 2 C. Low-sodium chicken broth
- 12 oz. Fettucine or linguine
- ¼ C. Finely grated Pecorino, plus shaved for serving

- Heat oil in a large skillet over medium-high heat. Add pancetta, reduce heat to medium, and cook, stirring occasionally, until crisp, 8–10 minutes. Add sage and toss to coat. Using a slotted spoon, transfer pancetta and sage to a small bowl; set aside.
- Add squash, onion, and garlic to skillet; season with salt and pepper and cook, stirring occasionally, until onion is translucent, 8–10 minutes. Add broth. Bring to a boil, reduce heat, and simmer until squash is soft and liquid is reduced by half, 15–20 minutes. Let cool slightly, then purée in a blender until smooth; season with salt and pepper. Reserve skillet.
- Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid.
- Combine pasta, squash purée, and ¼ cup pasta cooking liquid in reserved skillet and cook over medium heat, tossing and adding more pasta cooking liquid as needed, until sauce coats pasta, about 2 minutes. Mix in ¼ cup Pecorino; season with salt and pepper.
- Serve pasta topped with reserved pancetta and sage, shaved Pecorino, and more pepper.
- Do Ahead: Squash purée can be made 3 days ahead. Let cool; cover and chill.



### INGREDIENTS

- ½ lb. Jumbo lump crabmeat, picked through
- 2 T. Mayonnaise
- 2 t. Dijon mustard
- ¼ t. Paprika
- ¼ t. Cayenne pepper
- 2 t. Fresh lemon juice
- 1 Scallion, thinly sliced
- Kosher salt
- 4 Slices Texas toast
- 4 T. Unsalted butter, melted
- 3 oz. Gruyere cheese (half grated, half thinly sliced)
- 1 Bunch asparagus, trimmed and halved lengthwise
- Freshly ground black pepper

## Crab and Asparagus Toast

SERVE WITH J. SCHRAM ROSÉ

Appetizer, serves 8

### DIRECTIONS

Mix the crabmeat with the mayonnaise, mustard, paprika, cayenne, lemon juice, scallion and a pinch of salt in a bowl. Set aside.

Preheat the broiler. Brush both sides of the Texas toast with half of the melted butter. Place on a baking sheet and broil until golden brown on top, about 3 minutes.

Remove from the oven and flip the bread; top with the crab mixture, spreading it almost to the edges. Sprinkle with the grated cheese.

Toss the asparagus with the remaining melted butter in a medium bowl and season with salt and black pepper. Arrange side by side on the toast, then arrange the cheese slices across the middle of the asparagus.

Return to the broiler until the asparagus is tender and the cheese melts, about 4 more minutes.

Let sit for 3 minutes so the cheese can set, slice diagonally and serve.



# 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](http://www.schramsberg.com).

You can also contact us by email: [mstadler@schramsberg.com](mailto:mstadler@schramsberg.com), [chandwerker@schramsberg.com](mailto:chandwerker@schramsberg.com) or [bethwagner@schramsberg.com](mailto: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" member's tasting\* at specified time most days; please call to schedule an appointment. For tour/tasting reservations email [visitorcenter@schramsberg.com](mailto:visitorcenter@schramsberg.com) (707-942-4558) or [daviesinfo@schramsberg.com](mailto: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 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 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

2018

DECEMBER

10 Club Shipments Sent

2019 HAPPY NEW YEAR!

FEBRUARY

11 Club Shipments Sent

MARCH

7-9 **Red, White & Snow**  
Park City, UT  
[Redwhiteandsnow.org](mailto:Redwhiteandsnow.org)  
[events@discovernac.org](mailto:events@discovernac.org)

10-12 **Camp Schramsberg Spring Blending**  
Schramsberg Vineyards  
[camp@schramsberg.com](mailto:camp@schramsberg.com) or 707-942-2408  
[www.schramsberg.com](http://www.schramsberg.com)

APRIL

8 Club Shipments Sent

MAY

18 **Spring Club Event**  
Schramsberg Vineyards on Diamond Mtn.  
[www.schramsberg.com](http://www.schramsberg.com)

24-26 **BottleRock Napa Valley**  
Napa Valley Expo  
[www.bottlerocknapavalley.com](http://www.bottlerocknapavalley.com)  
[info@bottlerocknapa.com](mailto:info@bottlerocknapa.com)

30- **Auction Napa Valley-**

JUNE

-2 **Auction Napa Valley**  
Meadowood Resort, Napa Valley, Ca  
[Auctionnapavalley.org](http://Auctionnapavalley.org)

OCTOBER

5 **Fall Club Event**  
Schramsberg Gardens & Caves  
[www.schramsberg.com](http://www.schramsberg.com)

7 Club Shipments Sent

13-15 **Fall Camp Davies**  
Davies Vineyards  
[camp@schramsberg.com](mailto:camp@schramsberg.com) or 707-942-2408  
[www.daviesvineyards.com](http://www.daviesvineyards.com)

DECEMBER

9 Club Shipments Sent