

#### December 2019 Club Newsletter

### Dear Club Members,

On behalf of our whole team at Schramsberg and Davies Vineyards, we want to extend our very best wishes to you, your families and communities this holiday season. We share sincere gratitude for the concern that you have shared with us and our North Coast community following another devastating fire episode this year. Napa County was spared any damage, yet our hearts go out to our neighbors in northeastern Sonoma County where the Kincade fire burned. Our wine country is fully operational again, we are excited to have concluded an outstanding 2019 vintage season, and we invite you to visit us again soon.

We continue to fine-tune the array of personalized visits and tasting experiences that we offer at both Schramsberg and Davies, and we are appreciative of the positive response we are receiving. Our wine and food pairing concepts have worked quite well, with varied cheeses, caviars or with a range of other bites. Our first Fall Camp Davies program this October was a great success, and we look forward to our first Spring Camp Davies program in March. We've also enjoyed interacting with so many of you at consumer dinners and events away from the valley in 2019, and we can't wait to embark with those of you who will be joining us in July 2020 for our Baltic and North Sea Cruise.

As for the 2019 Vintage, we are truly fired up about the deep range of wines that we have produced. Our tanks and barrels at both Schramsberg and Davies wineries have filled and then some. The upgraded Davies winery has worked out better than we could have asked for. All destemming activity was smoothly carried out in our new outdoor covered area on our property's north side, and malolactic making team for managing these many production details and the relationships with our vineyard partners that make our efforts possible.

On to the holiday club shipment, we hope that you are as thrilled with these wines as we are. For our red wine members, we lead off with two unique vineyard-designate Cabernet Sauvignons. Tom Thornton and Brenda Mixson's Winfield Vineyard sits at



Jack & Jamie Davies celebrating the Holiday Season circa 1980's.

fermentations are currently moving along deliberately in our new warm barrel rooms on our Main Street side. Pretty cool! Several of our top Cabernet Sauvignon lots this vintage are from St. Helena vineyards new to our program: Criscione, Leonardini and Regusci. You've gotta love our region's Italian heritage, and we thank these neighbors for giving us an opportunity to work with their outstanding fruit. Kudos to Sean, Jessica, Anton, Sam and the winethe base of the Vaca Range's Palisades on the east side of Calistoga and the Altemus Family's Red Cap Vineyard is nestled in the forest on Howell Mountain. These two sites provide excellent contrast from the exposed north valley floor to the forested high eastern hills above. Rounding out the package are four Davies Pinot Noirs, including our three appellation-designates (Carneros, Sonoma Coast and Anderson Valley), and our first-ever Three Amigos Carneros Pinot

Noir. I give a shout out to our friends Jeff Virnig and Rob Sinskey for entrusting us with a chance to make a wine from their outstanding vineyards on Las Amigas Road.

And for our sparkling wine members, we think these bottles will put some great sparkle in your holidays. From the standout 2011 season, the coolest and latest of the last two decades, is our J. Schram Rosé. This is one we've truly been looking forward to opening. Also included are two single-vineyard bottlings, offering the best of our Carneros Chardonnay and the best of our Anderson Pinot Noir from the 2014 vintage. The Hyde Blanc de Blancs and Juster Blanc de Noirs, each aged for four years en tirage, will exemplify the outstanding diversity of brut sparkling wines that we are making on the north coast. Rounding out the shipment is a bottle of the 2016 Blanc de Blancs, the most popular sparkling wine in our portfolio, the style that we started with in 1965, now representing the full range of 50+ Chardonnay blocks that we work with.

Here's to special moments ahead with delicious food, fine wine, family and friends. Again, with great appreciation for your membership, 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 \$260\*)

### 2011 J. Schram Rosé

**TASTING NOTES** - "The 2011 J. Schram Rosé immediately pleases the eye with its copper tinged, pale salmon color. It opens with aromas of cherry and peach cobbler, balanced by aspects of baked pineapple, apricot, marzipan and roasted pear. Layers of candied citrus, lemon me-



ringue and nectarine suffuse the palate, with honey and brown sugar adding additional complexity. Rich, fruitful and closing with a tangy long finish, this wine is truly a feast for the senses."

VARIETAL COMPOSITION: 69% Chardonnay, 31% Pinot Noir Barrel Fermentation: 40% Alcohol: 12.6% Suggested Retail: \$160

### 2014 Juster Vineyards Blanc de Noirs Anderson Valley

TASTING NOTES - "This Blanc de Noirs has generous aromas of peach,



guava and candied ginger, followed with hints of vanilla and crème caramel. A juicy entry of orange and pink grapefruit give way to mid-palate notes of passion fruit, hibiscus and ginger, carrying vibrant length on the finish."

VARIETAL COMPOSITION: 100% Pinot Noir Barrel Fermentation: 40% Alcohol: 13.3% Suggested Retail: \$85

### 2014 Hyde Vineyards Blanc de Blancs Napa Valley Carneros

TASTING NOTES - "This Blanc de Blancs delivers generous aromas of peach, lemon and pear, followed with hints of candied orange peel,



honey and shortbread. Green apple, lime zest and lemon curd flavors give way to mid-palate notes of pineapple, toasted almond and ginger, leading to a zippy line of acidity on the finish."

VARIETAL COMPOSITION: 100% Chardonnay BARREL FERMENTATION: 41% ALCOHOL: 12.5% SUGGESTED RETAIL: \$85

#### 2016 Blanc de Blancs

TASTING NOTES - "This 2016 Blanc de Blancs has bright aromas of ripe green apple, Bosc pear, sweet spice and buttered brioche, which intermingle



with hints of fresh ginger, stone fruit and coriander. Honeycrisp apple, grilled lemon, and orange peel bring fruitful notes to the mid-palate, ending with a clean crisp acidity that's punctuated with caramelized and tropical flavors."

VARIETAL COMPOSITION: 100% Chardonnay BARREL FERMENTATION: 25% Alcohol: 12.3% Suggested Retail: \$41

# Riddler's Circle

(11 bottles for \$880\*)

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

## 2005 J. Schram

**TASTING NOTES -** "The 2005 J. Schram shows classic characteristics of a very cool vintage. The aroma is fresh and bright with green apple, ripe grapefruit and pineapple followed by nuances of lemon custard, creme brûlée, and toasted hazelnut. White peach and crisp citrus flavors are carried with accents of tart pear and apple. The palate is further layered with



sweet, spicy flavors of candied ginger and lemon curd. The texture is both viscous and mouthwatering, and the wine finishes with a long lingering acidity."

VARIETAL COMPOSITION: 86% Chardonnay, 14% Pinot Noir Barrel Fermentation: 40% Alcohol: 12.5% Suggested Retail: \$145

### 2004 Reserve

**TASTING NOTES** - "The 2004 Reserve is an expressive wine showing profound aromas of ripe cherry and Mandarin orange that evolve into warm honey and marzipan. Not to be outdone,



the palate is rich with flavors of raspberry, spiced apples and candied ginger. Crisp on entry and velvety in texture, the wine lingers in the mouth with a long balanced acidity."

VARIETAL COMPOSITION: 84% Pinot Noir, 16% Chardonnay BARREL FERMENTATION: 37% Alcohol: 12.5% Suggested Retail: \$145

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: 77% Pinot Noir, 23% Chardonnay Barrel Fermentation: 33% Alcohol: 13.0% Suggested Retail: \$96

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

\*plus tax and handling where applicable

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# Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle each of the following Cabs - Red Cap & Winfield. And 1 bottle each of the following Pinots - Three Amigos, Anderson, Carneros & Sonoma. 6 bottles for \$300\*) (Jack & Jamie's Circle will receive 1 bottle of Red Cap Cab and 3 bottles each of the following Cabs - Winfield & Simpkins. And 2 bottles of each of the following Pinots - Three Amigos, Ferrington, Carneros & Anderson. 15 bottles for \$850\*)

## 2016 Davies Vineyards Cabernet Sauvignon Red Cap Vineyard Howell Mountain Napa Valley

TASTING NOTES - "This Cabernet Sauvignon exhibits aromas of red cherry, raspberry, mountain sage and floral notes com-



bined with licorice and vanilla. Flavors of dense cherry and cranberry mingle with cinnamon, dark chocolate and espresso, seamlessly tied together with integrated tannins."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (86% new) ALCOHOL: 13.95% SUGGESTED RETAIL: \$100

### 2016 Davies Vineyards Cabernet Sauvignon Winfield Vineyard Calistoga

TASTING NOTES - "This Cabernet presents a varied nose of black cherry, plum, anise, cinnamon, and nutmeg. The palate



has a plush entry and juicy center, featuring flavors of black raspberry with milk chocolate. Polished tannins provide a refined mouthfeel and support sustained flavors on the finish."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (92% new) ALCOHOL: 14.5% SUGGESTED RETAIL: \$100

## 2017 Davies Vineyards Pinot Noir Three Amigos Vineyard Napa Valley Carneros

TASTING NOTES - "This Pinot Noir features inviting aromas of red plum, cranberry, cherry, and brambly raspberry com-



bined with a touch of white flower. The wellstructured palate engages with a juicy center of red cherry, just-ripe strawberry, and blueberry that carries through to a long finish."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 15 months (20% new, 45% once used) ALCOHOL: 14.1% SUGGESTED RETAIL: \$70

## 2017 Davies Vineyards Pinot Noir Anderson Valley

TASTING NOTES - "This Pinot Noir features aromas of brambly raspberry, wild strawberry, red plum, and baking spice.

DAVIES VINEYARDS The palate combines a broad mouthfeel with a juicy center of black plum and dark chocolate, that carry through to the finish with a tangy acidity."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 15 months (25% new, 30% once used) Alcohol: 14.5% SUGGESTED RETAIL: \$45

### 2017 Davies Vineyards Pinot Noir Napa Valley Carneros

TASTING NOTES - "This Pinot Noir features inviting aromas of black plum, black cherry, roasted coffee, and nutmeg that



gently rise from the glass. The palate engages a brambly center, supported by flavors of strawberry, red cherry, and dried orange peel, further accompanied by supple tannins."

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

### 2017 Davies Vineyards Pinot Noir Sonoma Coast

TASTING NOTES - "This Pinot Noir engages with aromas of

VINEYARDS VINEYARDS cherry, rhubarb, raspberry and baking spice. The richly textured midpalate features a juicy center of blueberry and black plum, accentuated with good length and acidity on the finish."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 15 months (20% new, 25% once used) Alcohol: 14.2% SUGGESTED RETAIL: \$45

# Davies Club and Jack & Jamie's Circle - CONTINUED

## 2016 Davies Vineyards Cabernet Sauvignon Simpkins Vineyard Coombsville Napa Valley

**TASTING NOTES** - "This Cabernet Sauvignon opens with rich aromas of black plum and brambly berry accentuated by undertones of black pepper, sage and vanilla.



The palate has a well-structured, full and lush entry of black raspberry with notes of dark chocolate and coffee leading to a smooth finish."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (55% new) ALCOHOL: 14.7% SUGGESTED RETAIL: \$100

## 2017 Davies Vineyards Pinot Noir Ferrington Vineyards Anderson Valley

TASTING NOTES - "This Pinot Noir features expressive aromas of black cherry, strawberry, vanilla and cranberry, with a touch of



black tea. The palate is well-structured with focused acidity, offering flavors of red berry, dark chocolate and espresso, along with dried orange peel and baking spice."

VARIETAL COMPOSITION: 100% Pinot Noir

BARREL AGING (FRENCH OAK): 15 months (25% new, 25% once used) Alcohol: 14.5% Suggested Retail: \$70

Schramsberg and Davies Vineyards Reviews:

#### 2010 J. Schram, North Coast #29 TOP 100 CELLAR SELECTION WINES FOR 2019



This dry and beautifully aged bubbly is made from 84% Chardonnay and 16% Pinot Noir. Rich gold in color, it opens with fascinating and well-developed aromas of toasted baguette, toasted walnuts and marzipan, followed by a warm, buttery flavor that's backed by baked apple and cinnamon. The fine-beaded texture is luxurious, and the finish is long and lingering. (September 2019)

#### 2016 J. Davies Estate Cabernet Sauvignon, Diamond Mountain – CELLAR SELECTION



This wine has a supple succulence of black fruit on the midpalate that's accented by earthy, savory spice. Dark cherry and plum take on bolder, concentrated richness as the wine opens, with expansive, grippy tannins lending support. (October 2019)

#### 2016 BRUT ROSÉ, NORTH COAST



Subtle flavors and a delicately rounded texture help this elegant, medium-bodied wine stand out. Hints of fresh bread and raspberries on the nose lead to slightly tangy flavors of ginger and white cherry on the palate. Gentle effervescence and just-right acidity lend lift. (September 2019)

#### 2016 J. Davies "jd" Estate Cabernet Sauvignon, Diamond Mountain – EDITORS CHOICE





This elegant, classically styled wine is earthy in tobacco, mushroom and fig, a lovely wine from the mountain appellation. A soft understated richness of plum and black cherry wrap around a texture of grippy dust and dark chocolate, finishing as gracefully as it starts. (October 2019)

#### 2016 BLANC DE BLANCS, NORTH COAST



Complexity and layering make this wine especially interesting as it goes from aromas of apple, butter and vanilla to deeper toast and baked apple on the palate. It's medium in body, has tantalizing acidity and a lingering finish. (November 2019)

#### 2015 BLANC DE NOIRS, NORTH COAST



Bold in texture and flavor, this wine offers toasty, lightly smoky aromas that segue to vanilla, toasted almond and baked apple flavors. The pinpoint bubbles tighten the texture just a bit for good balance before a creamy midpalate and finish take over. (November 2019)

tastingpane

# Schramsberg and Davies Vineyards Reviews:

# **JEB** DUNNUCK

#### 2016 DAVIES VINEYARDS CABERNET SAUVIGNON, SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY



A classic wine from this cooler, more southern AVA in Napa, the 2016 Cabernet Sauvignon Simpkins Vineyard has a saturated purple color as well as a complex bouquet of blackcurrants, damp earth, tobacco, and maybe even a hint of truffle. It's medium to full-bodied, has a fresh, vibrant, silky texture, and a great finish. It should continue drinking beautifully for two decades. (January 2019)

### 2016 DAVIES VINEYARDS CABERNET SAUVIGNON, RED CAP VINEYARD, HOWELL MOUNTAIN, NAPA VALLEY



From Howell Mountain, the 2016 Red Cap Vineyards offers classic mountain blue fruits as well as some subtle red cherries, incense, and floral notes. It's medium to full-bodied, silky, and beautifully polished on the palate, with considerable elegance and purity. Drink it any time over the coming 10-15 years. (January 2019)

### 2016 Davies Vineyards Cabernet Sauvignon, Winfield Vineyard, Winfield Vineyard, Calistoga



The 2016 Cabernet Sauvignon Winfield offers more red fruits, flowers, and hints of wild strawberries in its medium to full-bodied, elegant, and straight-up silky profile. From a site in Calistoga, it's already drinks great yet should keep for 15+ years. (January 2019)

#### 2017 DAVIES VINEYARDS PINOT NOIR, Three Amigos Vineyard, Napa Valley, Carneros





Pale ruby-purple in color, the 2017 Pinot Noir Three Amigos

Vineyard gives up gregarious stewed raspberries, kirsch and mulberries scents with touches of spice box, dried herbs and tilled soil. Medium-bodied, the palate is filled with bold red fruit preserves and earthy favors, framed by fine, grainy tannins and fantastic freshness, finishing long and fragrant. (October 2019)

#### 2016 J. Davies Estate Cabernet Sauvignon, Diamond Mountain, Napa Valley



This is the wine's 16th vintage. A blend of 84% Cabernet Sauvignon, 10% Malbec and 6% Petit Verdot, it spent 22 months in 62% new French oak. The opulence on the nose shows off dark chocolate and savory herbs, leather and blackberry. Lush and round on the mouth, this curvy, earthy red offers up cinnamon and cumin, and a hint of spearmint. Fruit is black and lathered with black licorice. (November 2019)

# 2017 DAVIES VINEYARDS PINOT NOIR, FERRINGTON VINEYARD, ANDERSON VALLEY



From the folks who brings us Schramsberg Vineyards, this eighth vintage of the Davies family Pinot Noir is stunning. A nose of sweet cherry and rose petals leads to a delicate mouthfeel. Whispering clues of sweet tobacco, salted strawberry jam and a finish of tilled soil shows balance and depth. (October 2019)

#### 2016 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARDS NAPA VALLEY, CARNEROS Red Plush and juicy, with

# Wine Spectator



silky tannins behind the concentrated raspberry, red currant and pomegranate flavors. Delicate notes of mineral and forest floor show on the powerful finish. Drink now through 2024. (October2019)

### 2017 DAVIES VINEYARDS PINOT NOIR, SONOMA COAST



Concentrated dark plum, dried blueberry and cherry tart flavors feature creamy accents, flanked by chocolate and spice notes. Dusty hints show on the finish. (December 2019)

#### 2016 J. Davies 'jd" Estate Cabernet Sauvignon, Diamond Mountain, Napa Valley - YEAR'S BEST U.S. CABERNETS & BLENDS





The Davies Family farms several parcels in the southern end of the Diamond Mountain appellation, including two blocks originally planted by Jacob Schram in 1862. This is the second selection from those vineyards, a wine that retains its cherry freshness in the context of the chocolate richness of oak. It has a classical minty and cedary cigar-box scent, the texture soft and generous, easy to enjoy with prime rib. (August 2019)

# Schramsberg and Davies Vineyards Reviews: - CONTINUED

# wine review online.com

#### 2016 BRUT ROSÉ, NORTH COAST



Winemaker Hugh Davies has carried on the tradition started by his late parents when they introduced America to exceptionally fine sparkling wine from California. Just as important, Hugh and his team have carried on the same elegant style that put this small Calistoga winery on the map. The 2016 Brut Rosé is a work of beauty, showing finesse and depth while remaining light and effortless. Aromas of fresh strawberry and citrus dance in the palate, with a subtle note of peach and spice, brioche and a racy acidity that lifts the fruit and delivers a soaring finish. (September 2019)

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#### 2016 Davies Vineyards Cabernet Sauvignon, Red Cap Vineyard, Howell Mountain, Napa Valley



Quite bold and deeply ripe cassis is framed in hazelnut and espresso aromas, leading to a palate that has a smooth array of fine-grained tannins. Strong yet elegant, mountain-country cabernet. (December 2018)

# 2016 DAVIES VINEYARDS CABERNET SAUVIGNON, SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY



Some ripe and slightly fragmented character here with a core of brightly defined red and dark berries, delivered with a strong serving of mocha-tinged, toasty oak pushing into the finish. Needs a year or two to bed the wood into place. (December 2018)

# Camp Schramsberg/Davies

#### OUR FIRST CAMP DAVIES WAS A HUGE SUCCESS!

In October, we launched our inaugural Fall Camp Davies program. 33 attendees, consisting of consumers, sommeliers, restaurant owners, retailers and a member of the media, joined us from Oct. 13-15, for hands-on seminars that focused on red wine production, vineyard management and the art of pairing food with wine. Our campers harvested grapes in our J. Davies Estate vineyards, learned about biodynamic farming, worked at a sorting table and learned about cap management, tasted through various wine samples in order to learn about the progression of a wine from freshly pressed through fermentation, enjoyed library selec-



Campers harvesting Cabernet Sauvignon grapes in the J. Davies Estate Lower Vineyard.

tions of our wines to see how wines age in the bottle, and enjoyed culinary experiences and seminars while learning how to best pair foods with wines.

We continue our Camp programs in 2020, where we will have our first Spring Camp Davies program in March, following with a continuation of our successful Camp Schramsberg program in September (Fall 2020 Camp is wait list only at this time). Both camps offer a fun-filled, three-day immersive experience where you will participate in intensive learning and gain invaluable expertise from some of the world's most celebrated wine and food professionals – all held in Napa Valley.

March 8-10: Spring Camp Davies program. You will have an in-depth look at our J. Davies Estate Cabernet Sauvignons from Diamond Mountain District, our delicious vineyard-designated Napa Valley Cabernets, and our Pinot Noirs from cool-climate vineyards in the Napa Valley Carneros, Sonoma Coast and Anderson Valley. Included are visits to the vineyards to prune dormant vines, blending seminars with the winemaking team, exploration of clonal differences of a varietal, food and wine tastings, plus additional seminars that dive into our red wine program.



Fall 2020 Camp Davies campers enjoying a wine seminar in our new barrel room at Davies Vineyards in St. Helena.

Sept. 13-15: Fall Camp Schramsberg program. Attendees will learn from the experts on how sparkling wines are crafted. From harvesting fruit in the vineyards, tasting through an array of base wines as they ferment, stepping through the complex process that a sparkling wine takes from vine to finished bottle, exploring the cause and effect of food to wine, and, of course, learning how to safely saber open a bottle of sparkling wine.

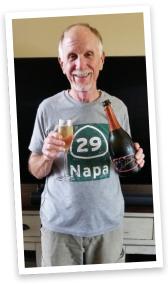
Due to the high demand of our camp programs, we are currently taking names of those who are interested in joining us. Please contact us at camp@schramsberg.com or call Matthew Levy at 707-942-2408 to inform us of your interest to attend a future camp session.

# All In The Family...



"So excited to join the family!! My name is Piper-Alexandria and I've been a member since December 28, 2018. My parents have enjoyed the Schramsberg wines since their first sparkling experience in 2014. Thank you for helping them celebrate all their special occasions. And thank you kindly for my onesie."

Druenell & Dennis, Atlanta, GA *Members since 2014* 



My favorite sparkling wine. Using a glass from Schramsberg. Celebrating my 74th birthday with a bottle of 2008 J Schram Rosé. I started going to Schramsberg in 1999.

Clyde & Lucy, Sevierville, TN *Cellar Club 2002-2007; Riddler's 2007 to 2011; Cellar Club 2011 ongoing.* 



Hi there! We enjoyed our favorite Schramsberg bubbles at a Farm to Table dinner in Franklin, Tennessee called The Rambling. It was the perfect way to open the festive evening with our closest friends.

Liz & Mandy, Franklin, TX *Cellar Club members since 2018* 



We wanted to share these pictures from our Fourth of July trip to Jackson Hole. We enjoyed this delicious bottle of Brut Rose in the most beautiful setting, overlooking String Lake in Grand Teton National Park! We're loving being members!

Hannah & Ethan, Houston, TX *Cellar Club members since 2019* 



We'd be thrilled to be in the newsletter! Here are a couple full size shots. I won my first Emmy this year for Outstanding Sound Editing for a Comedy or Drama Series (One Hour) for Game of Thrones "The Long Night". We brought along the 2004 Reserve bottle because that's the year we got married and we hoped we could pop it to celebrate! We love being members of the Cellar Club and have quite the vertical of Reserves and J. Schram. Thanks for helping us celebrate a night we'll never forget!

John & Rachel, Los Angeles, CA - Cellar Club members since 2006



I picked up my shipment this weekend and spoke with you about taking our baby's photo with the Schramsbaby onesie you guys gave us. We posed him with a Blanc de Blancs because that was the wine we served before our wedding at Brix Restaurant so it seemed appropriate. The cork is from one of the bottles from our wedding too. Thanks again for the onesie! As you can see, he loves it. Something tells me you will have another customer in 20 ½ years!

Phil & Catie, Roseville, CA - Cellar Club members since 2015

# 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 **707-942-2419**; to purchase online: *www.schramsberg.com* 

**Please note:** If you make changes to your on-line account, please remember 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.
- Shipments go out four times a year in February, April, October and December, via FedEx 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 visit for four with every scheduled visit to either of our two wineries.\* Elevated experiences are available to members at a reduced rate.

\$440/\$880 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 \$440 one shipment of 12 bottles at \$880 in December).\*\*
\$425/\$850 per Jack & Jamie's Circle shipment (varies from 6-18 bottles per shipment four times a year. Three shipments at \$425 and one at \$850 in December).\*\*

• Cellar Club and Davies Club members receive a complimentary visit for two with every scheduled visit to either of our two wineries.\* Elevated experiences are available to members at a reduced rate.

**\$130/\$260** per **Cellar Club** shipment (three shipments of 2 bottles at \$130 and 1 shipment of 4 bottles at \$260 in December). \*\*

**\$150/\$300** per **Davies Club** shipment (varies from 2-6 bottles per shipment four times a year. Three shipments at \$150 and one at \$300 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	
DECEN	MBER
9	Club Shipments Sent
2020	
FEBRU	JARY
10	Club Shipments Sent
12	<b>Winemaker Dinner - TBD</b> Missoula, MT
13-16	Vintner's Weekend with Wine Seminars and Valentine's Day Dinner Triple Creek Ranch Darby, MT triplecreekranch.com or 800-654-2943
MARC	н
8-12	<b>Camp Davies Spring Season</b> Davies Vineyards camp@schramsberg.com or 707-942-2408 daviesvineyards.com
APRIL	
4	<b>35th Annual Rare &amp; Fine Wine Auction</b> JW Marriott Hotel, Austin, TX <i>Winefoodfoundation.org</i>
8	Club Shipments Sent
MAY	
16	<b>Spring Club Event</b> Schramsberg Vineyards <i>Sign up available March 16</i> <i>www.schramsberg.com/events</i>
JUNE	
4-7	<b>Auction Napa Valley</b> Meadowood Resort, Napa Valley <i>Auctionnapavalley.org</i>
JULY	
14-25	<b>Northern Europe Wine Cruise</b> Crystal Symphony <i>Foodandwinetrails.com or 800-367-5348</i>
SEPTE	MBER
13-15	<b>Camp Schramsberg Fall Harvest Season</b> Schramsberg Vineyards <i>camp@schramsberg.com or 707-942-2408</i> <i>www.schramsberg.com</i>

# Current Offerings

#### DAVIES VINEYARDS

Mount	ain Estate	Member Price
Estate "Ja	mie" Cabernet S	SAUVIGNON
2015	Limited Availability	\$ 178.50
Estate (	Cabernet Sauv	IGNON
2016		\$ 102.00
2015	Limited Availability	\$ 204.00
2015	Limited Availability	\$ 408.00
J. Davies Estate Malbec		
2016		\$ 80.75
J. Davies Estate "jd" Cabernet Sauvignon		
2016		\$ 59.50
	Estate "Ja 2015 Estate ( 2016 2015 2015 Estate N 2016 Estate "j	2013     Availability       Estate Cabernet Sauv     2016       2015     Limited Availability       2015     Limited Availability       2015     Limited Availability       2015     Limited Availability       2016     Estate Malbec       2016     Estate "jd" Cabernet S

Cabernet	Cabernet Sauvignon		
Napa Vali	LEY		
750 ML	2016		\$ 55.25
Red Cap V	ineyard, H	owell Mtn. N	[apa Valley
750 ML	2016	Limited Availability	\$ 85.00
Winfield Vineyard, Napa Valley			
750 ML	2016	Limited Availability	\$ 85.00



Pinot No	IR		Member Price
Ferringt	on Vineya	ards, Anderso	on Valley
750 ML	2017	Limited Availability	\$ 59.50
Goorgian	i Vineyar	ds, Anderson	VALLEY
750 ML	2017		\$ 59.50
Hyde Vin	eyards, N	Japa Valley C	ARNEROS
750 ML	2017		\$ 59.50
Nobles V	INEYARD,	Fort Ross-Se	AVIEW
750 ML	2017		\$ 59.50

Pinot No	IR - CONTINUED	Member Price		
Piedra Li	bre Vineyards,	Sonoma Coast		
750 ML	2017	\$ 59.50		
Three Am	iigos, Napa Val	ley Carneros		
750 ML	2017	\$ 59.50		
Anderson	n Valley			
750 ML	2017	\$ 38.25		
Napa Valley Carneros				
750 ML	2017	\$ 38.25		
Sonoma Coast				
750 ML	2017	\$ 38.25		

#### Schramsberg Vineyards

J. Schram	Rosé	Member Price
750 ML	2011	\$ 136.00

J. Schram			Member Price
750 ML	2010	Limited Availability	\$ 102.00
1.5 L	2010	Limited Availability	\$ 204.00

Reserve			Member Price
750 ML	2010		\$ 102.00
1.5 L	2009	Limited Availability	\$ 204.00

#### Appellation/Vineyard Designate

Blanc de	Blancs		Member Price
Hyde Vin	eyards, N	apa Valley C	ARNEROS
750 ML	2014	New Release	\$ 72.25

BLANC DE	Noirs		Member Price
Juster Vit	neyard, A	nderson Val	LEY
750 ML	2014	New Release	\$ 72.25





Blanc de	Blancs		Member Price
375 ML	2015	New Release	\$ 21.25
750 ML	2016		\$ 34.85
1.5 L	2016		\$ 69.70
3 L	2015	Limited Availability	\$ 263.50
9 L	2015	Limited Availability	\$ 816.00

BLANC DE	Noirs	Member Price
750 ML	2015	\$ 36.55

Brut Ros	É		Member Price
750 ML	2016		\$ 39.95
1.5 L	2012	Limited Availability	\$ 81.60

Crémant	Demi-Sec	Member Price
750 ML	2015	\$ 35.70

Mirabelle	Brut	Member Price
750 ML	Multi Vintage	\$ 24.65

Mirabelle B	rut Rosé	Member Price
	Iulti Intage	\$ 26.35

Schramsberg Saber In Wood Box	Member Price
Saber	\$ 123.25

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# Cream of Mushroom Soup

Serve with Davies Vineyards Pinot Noir

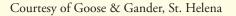
Serves 4

#### Directions

#### Ingredients

- 2 T. Butter
- 1 1/8 C. Button mushrooms, sliced
- <sup>1</sup>/<sub>2</sub> C. Yellow onion, sliced
- 1 T. Dried porcini mushrooms chopped
- <sup>1</sup>/<sub>3</sub> C. Marsala wine
- $8\frac{1}{2}$  t. Dry white wine
- 2 1/8 C. Heavy cream
- <sup>1</sup>/<sub>3</sub> C. Whole milk
- 1 T. Sherry vinegar
- 2 T. Minced parsley Salt & Fresh ground white pepper to taste

- In a large sauce pan, sweat onions in butter until translucent. Add button mushrooms and dried porcini mushrooms and cook until they have released their moisture and reduced to almost dry.
- Save a few of the browned button mushrooms to garnish the finished soup.
- Deglaze the pan with the white wine and Marsala and reduce to a light syrup over medium heat.
- Add cream and milk, bring to a scald.
- Puree in blender and strain through a fine mesh strainer.
- Finish with sherry vinegar, salt and pepper.
- Top each serving with a sprinkle of minced parsley and reserved button mushrooms.





# **Oysters Kirkpatrick**

Serve with J. Schram Rosé Serves 4

#### Directions

- Remove oysters from shell.
- Reserve and clean oyster shells pick out the biggest bottoms
- Melt butter and heat moderately in a skillet add oysters – season with salt and pepper and sauté for one minute.
- Remove oysters from skillet and place on half-shell
- Reduce juice in pan to one-half in volume and add all ingredients of the sauce.
- Bring to boil and simmer three minutes. (you can stop here for finishing later)
- Spoon the mixture over the oysters on the half shell.
- Top each oyster with ½ a slice of blanched bacon and a little Parmesan Cheese.
- Place oysters on a try with rock salt (For Effect if available) and bake at 375° for about 5 minutes or until the sauce is bubbly.

#### Notes:

- Oysters must be sautéed very quickly.
- The sauce can be made up beforehand the dish assembled and put into the oven at the last minute.



#### INGREDIENTS

#### Sauce

- 1 ½ C. Tomato puree
- 1 t. Worcestershire sauce
- <sup>1</sup>/<sub>4</sub> t. Tabasco sauce
- 1 t. Dijon mustard
- <sup>1</sup>/<sub>4</sub> t. Ground thyme
- 1 t. Fresh lemon juice
- 1 t. Dry white wine
  - Dash of salt and pepper

#### **Main Ingredients**

- 24 Oysters
- 12 Slices of blanched bacon
- 4 T. Grated parmesan cheese

#### 2 oz Butter