

February 2019 Club Newsletter

Dear Club Members,

On behalf of all of us at Schramsberg and Davies Vineyards, we send our very best to each of you for the new year. With the big 2018 vintage season now behind us, we're busy tasting and blending an extraordinary array of delicious wines – maybe spring is the best time of year! We are also grateful for the positive feedback that we have received from many of you regarding our holiday catalog, "Celebrating our Home and People". Kudos to our Marketing Team, led by Matthew Levy, for capturing such a bright, varied sense of our extended family, place and product with sharp imagery and clever text. With this February's Club newsletter, we thought that we should place a couple more shots from 2018, a year that we will long remember in the many bottles that we'll produce from its bountiful vintage. Speaking of bottles, we're excited to present new releases from two other outstanding vintages in this month's club shipment program: 2013 and 2016.

2013, like 2018, delivered a substantial crop, yet it was a very dry, early and even growing season. With over five years in the making, our sparkling wines from this vintage have come into their prime, exhibiting great balance of vibrant, tart fruit, supported with toasted and caramelized depth, that leads to rich length on the palate. The Jones Napa Valley Carneros bottling is the second that we have done from this Bayview Avenue vineyard. The dark, loamy soils of this site, just west of Carneros Creek have produced Chardonnays with both creamier structure and broader length than most, allowing them to be key components in our J. Schram blends for the past 20 years. The Marin County Brut Rosé, meanwhile, is the first of its kind in our portfolio - a very Pinot Noir dominant Rosé crafted from some of the richest and most flavorful base wines that we produce. Skywalker and Redding Ranch are windexposed, low-yielding sites that rise over 1,000 feet elevation in the hills west of San Rafael. Providing roundness and creaminess to the palate are the Grossi Vineyards from the Stafford Valley west of Novato. As tasty as they are today, these sparklers will be sensational to see develop over the years to come.



Our Davies Vineyards winery and production team: Angel, Jessica, Hugh, Sean and Tony.



Harvest toast on the press pad with Kristin, Beth, Monica and Lloyd.

From the 2016 vintage, come the Davies red wines in our February shipment. Following a winter of normal rainfall, the signs of the four-year drought that proceeded it were still apparent in this growing season. Moderate growth led to lower yields and an early harvest. The first of our Davies Cabernet Sauvignons to be released from the vintage is also our most complex, featuring the full complement of Napa vineyards that we work with. Valley floor sites from Calistoga, Rutherford, Yountville and Coombsville form the supple, lush core, with select Diamond and Howell Mountain lots lifting aromatic spice and deepening flavor density. The two Davies Pinot Noirs represent two beautiful, yet disparate properties. The Hyde Vineyard, just at the base of the Mayacamas range, is one of the Carneros district's most renowned. We've been fortunate to work with the Hyde Family for over 20 years now, producing a Davies red Pinot Noir these past five years. The 2016 Hyde brightly exhibits a characteristic lifted berry intensity, softened with supple cola spice. We also think that you'll love our second vintage of the Piedra Libre Pinot Noir. Just a few miles in from Bodega Bay, nestled into the gently sloping hills above Freestone Valley, these vineyards were first planted in the 2000s. Given proximity to maritime air, these blocks are typically picked a bit later, yet still retain exceptionally vibrant, tart red berry expression.

It is with great pride that we present each shipment's selection of new releases, and with these most recent communications, the faces in the winery behind them. Thank you for literally enjoying the fruits of our labor. We look forward to having you visit us at Davies in Saint Helena or Schramsberg on Diamond Mountain again one day soon. And we also extend an invite to join us for activities that we are planning away from home, including our third Food & Wine Trails Cruise in July 2020.

With our very best for 2019!

Hugh, Monique and the Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$125*)

NINTAGE 2013 CONTACT 2013 MARIN COUNTY BRUT ROSE PRODUCED AND BOTTLED BY SCHRAMBERG VINEYARDS, CALIFOGN, CALIFORNIA MARIN COUNTY SYMRLING WINE + 759 MLS + ALCOHOL 130% BY VOL.

2013 Brut Rosé Marin County

TASTING NOTES - "The 2013 Brut Rosé Marin County has generous aromas of strawberry, rose petal and melon, followed by baked plum, dried orange peel and sugar cookie. The flavors are equally as generous with a mix of cranberry, lemon curd, and the freshness of cherry pie. The palate is creamy, rich and coating on entry, with a bright acidity that is balanced and refreshing."

VARIETAL COMPOSITION: 86% Pinot Noir, 14% Chardonnay BARREL FERMENTATION: 39% ALCOHOL: 13.3% SUGGESTED RETAIL: \$85



2013 Jones Vineyards Brut Napa Valley Carneros

TASTING NOTES - "The 2013 Jones Vineyard bottling offers a broad expression of the Carneros terroir. Bright aromas of fresh apple, peach and pineapple are complemented by glazed lemon, candied ginger and honey. The juicy center is dense with Granny Smith apple, Mandarin orange and poached pear, with a lingering finish of ginger and baking spice."

VARIETAL COMPOSITION: 80% Chardonnay, 20% Pinot Noir BARREL FERMENTATION: 40% ALCOHOL: 12.4%

SUGGESTED RETAIL: \$85

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

*plus tax and handling where applicable

Riddler's Circle

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



2002 Reserve

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

VARIETAL COMPOSITION: 75% Pinot Noir, 25% Chardonnay Barrel Fermentation: 45%

Alcohol: 13.4% Suggested Retail: \$150



2008 Hyde Vineyards Brut Napa Valley Carneros

TASTING NOTES - "The 2008 Brut Hyde has bursting aromas of fresh grapefruit and lime, followed by juicy pineapple. The fruitful nose is complemented by notes of warm bread dough and almond. On the palate, there are flavors of tangerine, lemon drop and kisses of underripe red berry. The wine finishes with elegant vitality, which is crisp, long and refreshing."

VARIETAL COMPOSITION: 77% Chardonnay, 23% Pinot Noir BARREL FERMENTATION: 47% ALCOHOL: 12.5% SUGGESTED RETAIL: \$90

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 Hyde Vineyards Napa Valley Carneros

TASTING NOTES - "This Pinot Noir emits beautiful aromas of lifted berry fruit, cranberry and cinnamon combined with a touch of black tea and cola spice. It offers flavors of tart cherry, red plum, and raspberry, and extends with a silky backbone with vanilla and nutmeg."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 16 months (30% new, 30% used once) Alcohol: 14.5% SUGGESTED RETAIL: \$70



2016 Pinot Noir Piedra Libre Vineyards Sonoma Coast

TASTING NOTES - "This Pinot Noir leads with pleasant aromas of red raspberry, strawberry, cherry and chamomile. The palate combines dense strawberry, vanilla, persimmon, black cherry, and pine needle, all layered on a backbone of vibrant, fruitful acidity."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 16 months (25% new, 50% used once) Alcohol: 13.9% SUGGESTED RETAIL: \$70



2016 Cabernet Sauvignon Napa Valley

TASTING NOTES - "The 2016 Napa Valley Cabernet opens with rich aromas of spiced cherry, red plum and cranberry, accentuated by undertones of red licorice, vanilla and cinnamon. Well-integrated tannins anchor the wine's palate where the fruitful entry of blackberry, pomegranate and red currant leads to an equally smooth finish of fig, Indian spice and nutmeg."

VARIETAL COMPOSITION: 87% Cabernet Sauvignon, 9% Petit Verdot, 4% Malbec BARREL AGING (FRENCH OAK): 22 months (52% new) Alcohol: 14.6% SUGGESTED RETAIL: \$65

Schramsberg and Davies Vineyards Reviews:

2009 J. SCHRAM ROSÉ, NORTH COAST



65% Chardonnay; 35% Pinot Noir. Taking a place at the head of an accomplished class of sparkling in this issue, this exceptional offering starts



out with a lovely, enveloping nose that combines a wealth of creamy, lightly toasty yeast with a bit of surprisingly pert and vital, mildly cherryish fruit and follows with multi-layered, fully transformed champenized flavors that are as lively as they are remarkably polished. As it consistently has been in previous vintages, this is a deep and generous wine that displays uncommon finesse, and it sets a very high standard for what the Rosé genre can be.

2012 BRUT ROSÉ MAGNUM, NORTH COAST



77% Pinot Noir; 23% Chardonnay. Schramsberg's magnum bottling of Brut Rosé dramatically confirms our long-held beliefs in the virtues of sparkling wines made in larger formats, and, from its remarkably creamy mousse to the extra autolzyed richness that comes from more than five years en tirage, this is a Rosé that ranks with best to be found. It is still fruity but goes well beyond simple fruit in its sophisticated palatal passage with more than enough youthful energy to make us believe that it will be in fine form for many years to come. Our experience with fine bubbly has convinced us that when the situation calls for more than one bottle, a magnum, when available, is the way to go, and this one drives home the point in no uncertain terms. 1.5-liter bottle.

Schramsberg and Davies Vineyards Reviews:

2009 J. SCHRAM, NORTH COAST



86% Chardonnay; 14% Pinot Noir. With an involving mix of sweet cream and toast leading the way and quickly followed by appley nuances and accents of caramel as its rich, nicely aged aromas gradually unfold, the 2009 J. Schram is every bit as rich and far-ranging as promised once in the mouth. If not bright and brisk, its complex, fully autolyzed flavors are not close to being tired, and the wine, in fact, evokes a degree of vigor that belies its years. Its many parts have come together in an integral and altogether compelling whole, and, while an absolute delight to drink in the immediate term, this one will continue to satisfy for a good many more years.

2016 DAVIES VINEYARDS PINOT NOIR, GOORGIAN VINEYARD, ANDERSON VALLEY



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 Goorgian 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.

2014 QUERENCIA BRUT ROSÉ, NORTH COAST



70% Chardonnay; 30% Pinot Noir. In some ways wise beyond its years, this nuanced, Chardonnay-based bubbly comes across as a refined, almost elegant version in its attractive mix of creamy yeast, light cherry and chalky notes and quiet hints of roasted vanilla. Its bubbles are small in size but not in volume, and their smooth, creamy texture belies the wine's relative youth. It will easily accompany a plate of tasty, fresh-shucked oysters, but we would hold it for more savory fare like duck liver mousse or smoked salmon with capers.

2015 BRUT ROSÉ, NORTH COAST



59% Pinot Noir; 41% Chardonnay. So very reliable, and a wine that has made many appearances on our tables over the years, this version is rich in yeasty notes even in its comparative youth and sports the fine balance and mannerly mousse that we have come to expect of Schramsberg's bubblies. It is youthful but not in the least bit simple, and while older bottlings will certainly have more range (such as this wine's sibling from magnum), there is nothing about this wine that will disappoint. We remain fans and recommend it without hesitation.

2015 BLANC DE BLANCS, NORTH COAST



100% Chardonnay. A quiet complement of green apple fruit sits beneath similarly constrained elements of toast and minerals in the fresh, nicely composed aromas of this comparatively refined sparkler, and is the Schramsberg norm, the wine is charged with plentiful, tiny bubbles that last and last. The clean and crisp, slightly austere qualities of the genre come through at every stop here with nary a hint of sweetness surfacing along the way. Over the years, this producer has shown an especially adept hand with Blanc de Blancs, and nothing has changed with this latest rendition.

2009 Extra Brut, North Coast



Rife with the definitively toasty, slightly nutty effects of extended, on-the-yeast aging, this fully developed, bone-dry sparkler is, at this point in its life, not in the least concerned with obvious fruit and is instead a study in champenized complexity. That is not to say that it is in any way tired or lacking in life, and it is, quite to the contrary, very well-balanced and wonderfully creamy in feel with an especially fine and frothy mousse. Albeit very rich and utterly fascinating stuff, it may disappoint drinkers on the hunt for a quaffable, fruit-focused bubbly, but it is enthusiastically recommended to those looking to see what a serious, well-aged sparkler is all about.

2016 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD, SONOMA COAST



Although none of the many Pinot Noirs from Davies is given to high ripeness and excess, this moderately fullbodied 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.

2014 CRÉMANT DEMI-SEC, NAPA VALLEY



71% Flora; 16% Pinot Noir; 13% Chardonnay. Schramsberg's Crémant occupies a niche all its own. It is a moderately sweet, carefully crafted sparkler that deftly marries soft, slightly blossomy, apple-like fruit with creamy adjuncts of yeast and notes of vanilla in a lively, energetically bubbled, very well-balanced package that is never mawkish or cloying, and it will serve as a perfect foil to lighter desserts of all kinds.

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



Named for the late matriarch of the property, this is a blend of 76% Cabernet Sauvignon, 19% Malbec and 5% Petit Verdot, all of it grown on hillside estate vineyards. It dances around cherry, cassis and rose petal, the core of the wine soft in



integrated tannins and oak. Balanced in weight, it is undeniably lovely, complex and beautiful. It will do well in the cellar.

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



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.

2009 J. SCHRAM ROSÉ



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.

2014 QUERENCIA BRUT ROSÉ, NORTH COAST



Perennially delicious, this vintage holds up tradition by offering fresh, strong flavors of strawberry, raspberry and vanilla cookie. Blending 70% Chardonnay and 30% Pinot Noir from several vineyards, including Tognetti and Hyde, it's floral and softly interwoven—a fresh, focused delight. A portion of proceeds goes to Napa agricultural land preservation.

2015 DAVIES VINEYARDS CABERNET SAUVIGNON, RED CAP VINEYARD, HOWELL MOUNTAIN - CELLAR SELECTION



A 100% varietal wine from the mountain appellation, this offers aromas of violet and cedar before delving into powerful flavors of cherry, blueberry and graham cracker. Well-developed tannins, support the frame, retaining plenty of acidity and underlying succulence.

2016 DAVIES VINEYARDS PINOT NOIR, PIEDRA LIBRE VINEYARDS, SONOMA COAST - BEST OF THE YEAR 2018



Succulent in brambly cherry and berry with an effusive, taut and persistent thread of acidity, this is a lovely, memorable vineyarddesignated wine, coastal in its bright embrace of freshness and delicate layering. Additional elements of forest floor and black tea provide a nice contrast to the fruit.

Schramsberg and Davies Vineyards Reviews:

2016 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARDS, CARNEROS



From one of the appellation's great vineyards, this wine does the site justice in a quiet, expressive opening note of spicy fruit. A light, high-toned lift of acidity complements the bolder notions of oak and tannin, allowing all to open slowly in the glass.

2015 DAVIES VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY - EDITOR'S CHOICE



This is a remarkable deal for the quality and the appellation—a winning study in dusty sage, pencil shavings and lean, well-integrated fruit. A small percentage of Malbec is added, the whole Old World in style and nature, with supple texture and lasting earth and cola spice.

2009 Extra Brut



This medium-bodied, steely and austere wine has a pale orange-gold color, citrus and green apple aromas and crisp, dry flavors like grapefruit. It has light almond and earth accents and is driven by good acidity for a refreshing mouthfeel. Extra brut means truly dry, and this wine shows how appealing the style can be.

2014 CRÉMANT DEMI-SEC



Balanced sweetness is at the heart of this wine, a blend of 71% Flora with 16% Pinot Noir and 13%Chardonnay. Richly layered flavors of peach and vanilla complement a lingering effervescence that will work beautifully with spicy foods.

2012 Brut Rosé Magnum, North Coast - Cellar Selection



A bright copper color and citrus aromas are followed by tart cherry and pink-grapefruit flavors in this fruity and crisply balanced wine that is a late release in magnum only. It has a refreshing, vibrant mouthfeel and clean finish and an unusually strong stream of bubbles that keeps going 30 minutes after pouring. In this large format, it will certainly keep improving through at least 2022.

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



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.

2016 DAVIES VINEYARDS PINOT NOIR, GOORGIAN VINEYARD, ANDERSON VALLEY



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.

2015 BLANC DE BLANCS, NORTH COAST



Tiny bubbles keep rising long after this dry and crisp wine made from 100% Chardonnay is poured. It has a lemony flavor with almost salty, nutty accents and vivid acidity to keep it clean and balanced.

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



Very vibrant, keenly articulated and concentrated cabernet that offers powerful black cherries and blackberries with dark chocolate and a deep, intense finish. This is full of promise.

2016 Davies Vineyards Cabernet Sauvignon, Red Cap Vineyard, Howell Mountain



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.

2015 Davies Vineyards Cabernet Sauvignon, Red Cap Vineyard, Howell Mountain



A firm and lightly chewy red with blackberries and blueberries. Medium body, fine tannins and a fresh finish. A more delicate style.

Wine Spectator

2009 Extra Brut



Luxurious and plush, with expressive hazelnut and cinnamon brioche aromas that open to elegantly layered and lingering baked apple and toasted spice flavors.

2009 J. SCHRAM



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.

2009 J. SCHRAM ROSÉ



Polished and expressive, with bold brioche and strawberry aromas that open to silky and layered apple, graham cracker and spiced nut flavors.

2014 QUERENCIA BRUT ROSÉ



Expressive and generous, with lively floral raspberry aromas and sleek nectarine and toasted spice flavors.

2015 BLANC DE BLANCS, NORTH COAST



Polished and precise, with floral yeast roll and fresh ginger aromas accented by sleek lemon and lime flavors.

2016 DAVIES VINEYARDS PINOT NOIR, Hyde Vineyards, Carneros



Extracted, with notes of chocolate, tea and Asian spice to the ripe dark plum and dried blueberry flavors. The creamy finish is long and lush.

2014 J. Davies Jamie Cabernet Sauvignon, Diamond Mountain District



The most expensive wine of the group is the 2014 Cabernet Sauvignon J. Davies Estate Jamie.



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

2009 J. SCHRAM ROSÉ



Blended of 65% Chardonnay and 35% Pinot Noir coming predominately from Sonoma, the 2009 J Schram Rose has a very pale salmon/amber color and pronounced potpourri, kirsch, apple pie and cinnamon stick nose. The palate is very fine and fresh, with evolved fruit and autolytic notes layering on the complexity, finishing long and harmonious.

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



Davies Vineyards Cabernet Sauvignon Red Cap. Medium to deep garnet-purple colored, the 2015 Cabernet Sauvignon Red Cap is youthfully reticent, offering glimpses at crushed blackberry and blueberry with licorice, dark chocolate and a hint of black olives. Medium to fullbodied, the palate reveals lovely vibrancy and energy, with a solid frame of grainy tannins and a finish that delivers savory notes and loads of earthy nuances.

2016 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARD, CARNEROS



Pale to medium ruby-purple colored, the 2016 Pinot Noir Hyde Vineyards has a very pretty perfume of kirsch, pomegranate, red roses and rhubarb with touches of lavender and forest floor. The medium-bodied palate features elegant red fruit and floral layers with a soft, fine-grained texture and just enough freshness to lift the long finish.

2015 DAVIES VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY



Deep garnet-purple colored, the 2015 Cabernet Sauvignon has a pronounced nose of crushed black currants and black cherries with hints of dried bay leaves, chocolate box and tapenade. Medium to full-bodied, the palate is well crafted with vibrant black fruits that fill the mouth and are nicely framed by grainy tannins, finishing with some spicy hints and oodles of freshness.

Schramsberg and Davies Vineyards Reviews:

2012 Brut Rosé Magnum, North Coast





Coppery pink, this is a floral, strawberry-scented rosé focused on pinet pair from Senome County There's

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 DAVIES VINEYARDS PINOT NOIR, FERRINGTON VINEYARDS, ANDERSON VALLEY



This wine's delicate weight belies its firm, sandy tannin 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 with roast sea bass with forest mushrooms.

2015 BRUT ROSÉ, NORTH COAST



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.

2012 Brut Rosé Magnum, North Coast



Aged entirely in the bot-

tle, 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.

tastingpanel

Antonio Galloni

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



Bright red cherry, raspberry jam, pine, white chocolate and expressive floral notes abound in the 2015 Cabernet Sauvignon Red Cap Vineyard. This is an especially gracious, perfumed Cabernet within the context of Howell Mountain. As such, it will drink well with just a few years of bottle age. Next to most of the other 2015s from Davies, the Red Cap seems to have preserved a bit more freshness, something this vintage sorely needed. Silky, polished tannins and beautifully layered fruit add to the wine's considerable appeal.

Shrimp & Grits

Serve with Schramsberg 2013 Brut, Marin County

Serves 4

Directions:

- Bring water to a boil. Add salt and pepper. Add grits and cook until water is absorbed, about 20 to 25 minutes. Remove from heat and stir in butter and cheese.
- Rinse shrimp and pat dry. Fry the bacon in a large skillet until browned; drain well. In grease, add shrimp. Cook until shrimp turn pink. Add lemon juice, chopped bacon, parsley, scallions and garlic. Sauté for 3 minutes.
- 3. Spoon grits into a serving bowl. Add shrimp mixture and mix well. Serve immediately.



Ingredients

4 C. Water

Salt and pepper

- 1 C. Stone-ground grits
- 3 T. Butter
- 2 C. Shredded sharp cheddar cheese
- 1 lb. Shrimp, peeled and deveined
- 6 Slices bacon, chopped
- 4 t. Lemon juice
- 2 T. Chopped parsley
- 1 C. Thinly sliced scallions
- 1 Large clove garlic, minced

All In The Family...



We wanted to thank you guys for the adorable pink onesie for our baby girl, Lilja. She finally got an opportunity to wear it. She was born on June 20th, 2018 and has joined her two older Schramsbaby brothers, Mikko and Luukas. Max the Golden-Corgi is our newest addition (rescue). We are looking forward to our upcoming shipment and love being Schramsberg/ Davies members!!

Alicia & Larry, Livermore, CA - Dual Members: Cellar Club since 2014, Davies Club since 2017





Sarah and I wanted to send our thanks for the stunning Christmas case and Clara wanted to say thanks for the bubbly duds and the incomparable teething toy that comes with every bottle.

We're planning to visit Napa in April and will make it a point to stop by. Wishing you the best for the holidays.

Tim & Sarah, Washington, DC Cellar Club since 2013, Riddler's Circle since 2018

Good afternoon ladies! Just wanted to let you know that my mother and inlaws visited the winery this past week and all of us had a wonderful time! My wife and I were fortunate enough to dine at Singlethread in Healdsburg and they had this bottle of 1985 Schramsberg Reserve (in a magnum) in their wine pairing that night! The wine was phenomenal and it was a pleasure to drink a 33 year old Reserve!

Hope you both have a wonderful holiday season and can't wait to visit again soon!

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



Enjoying a J. Schram on Christmas Eve. Thank you for making sparkling wine fun! Roger and Paulla, Cheyenne, WY - *Cellar Club since 2003, Riddler's Circle since 2007*



Thank you for this beautiful bottle and the adorable onesie! Our daughter Holly Jane was born April 23rd, 2018. Instead of waiting until she was 21 to open it, we saved the bottle for her :). Looking forward to our next visit.

Whitney & Todd, Long Island City, NY *Cellar Club since 2010*

All In The Family...



Schramsberg for the Holidays! Ann & Joe, Sugar Land, TX and Napa, CA *Cellar Club since 2011*



I just wanted to share some very fun and special photos we took as we celebrated my wife Julie's 50th birthday here in Kirkland, WA last weekend. We enjoy being Cellar Club members and always have Schramsberg on hand to celebrate the special moments. This occasion was no different. To really celebrate, I had a cake made in the form of the double magnum I had engraved and shipped so Julie could enjoy your bubbles in two ways! Here are a few photos to share the moment with you all. Thanks for bringing Napa up north to us here in the Seattle area and for being a special part of our fun memories in years past and many years ahead!

Warmest wishes for a Happy New Year,

Joe & Julie, Kirkland, WA - Cellar Club since 2017

PS - while the cake was a bit shorter than the actual bottle we engraved from you, the cheesecake was every bit as delicious and was made by a friend, Susan, who owns a cake business called Elegant Cheesecakes. Susan is now a resident of your general area, recently relocated from Half Moon Bay, where I used to live. I hope you get to meet her one day!



May both of you and everyone at Schramsberg have a happy Thanksgiving.

We are celebrating with Schramsberg today...We look forward to picking up our wine shipments and seeing you in early 2019!

Tamela & Dave, Goodyear, AZ - Cellar Club since 2005





Photos from Treasure Cay, Abaco Bahamas. Heidi & Shawn, Jensen Beach, FL - *Cellar Club since 2011*

Announcing... Vintner Cruise 2020

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

We are thrilled to announce our 2020 vintner cruise. The promise of beautiful seas, exotic ports, delicious food, and extraordinary wine awaits each of us, as we board the luxurious Crystal Symphony on an elevenday adventure of a lifetime.

Our cruise itinerary takes us around the Baltic and North Seas, starting in Sweden, and visiting Estonia, Finland, Russia, Poland, Denmark and England. This itinerary is packed with cities steeped in history, and are undergoing a rich culinary renaissances which will not disappoint. All of these ports will be magical, but, certainly, a highlight will be St. Petersburg, with its many treasures from Imperial Russia.

Onboard, you will be invited to join us for wine receptions, events and seminars, including a spectacular 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 once again working with Food & Wine Trails, as they have worked well with us on our past trips, with the ability to coordinate first-class cruises and have a superb 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. Don't delay, as our cruise programs have sold out quickly in the past.

We look forward to seeing you onboard!

Winemakers Corner: Report for Winter 2019



Associate Winemaker, Jessica Koga, inspecting grapes from the 2018 harvest.

ANTON'S CORNER

A warm first hello from me in what has proven to be a very productive year thus far. Blend tastings for the Tetes du Cuvee commenced in December and continued apace in the new year - the fast approaching juggernaut that is tirage really has an amazing capacity to focus the mind and senses. We are once again impressed by the quality of our bounty and especially pleased that some first-time fruit have managed to rise into the top tier. Just reward for the careful selection and management of new, and existing, vineyard sources. So thank you Hugh, Sean and especially viticulturist Sam Rubanowitz for her tireless efforts in coaxing the best from our grapes and growers.

We did manage a brief visit to Champagne and Burgundy at the end of January. Wonderful places to visit at any time and great to gain insights into both traditional and cutting-edge approaches by the Champenois and Bourguignons. Did anyone say boeuf! A wonderful way though to view our activities through a different lens and take onboard ideas that might help raising the bar of our very own Californian expression ever further.

Out in the vineyards the crews are diligently pruning whilst our production staff is hard at work disgorging future releases and the cellar team readies everything for the big tirage push. Yay for team work! Chin-chin.

AND.

Hugh Davies Vintner

Sean Thompson Director of Winemaking

Jussica Koga

Jessica Koga Associate Winemaker (Davies)

Anton deVillieres Associate Winemaker (Schramsberg)

JESSICA'S CORNER

Happy February! We are catching our breath after a busy harvest season and our most recent bottling run. We have nine beautiful expressions of Pinot Noir from across the north coast. I'm excited for you to try the newest wines in our portfolio, but you'll have to wait a few more months for them to be released. The Davies Vineyards winery is a little quiet now that the 2018 wines are tucked away in barrels and done with their fermentations. Now we get to exercise some patience as we wait for them to mature into their best selves in time for blending and racking. While the wine work has slowed, the work on the winery has picked up. We are in the midst remodeling the barrel room so that we have a little more functional space to craft the wines you all love so much. This does mean we have a little more dust and a little less room to work, at least in the interim. Tony, Angel, and I are all looking forward to moving back in and getting to work in a fresh new space before next harvest! Cheers.

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 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

2019

FEBRUARY

11 Club Shipments Sent

MARCH

- 7-9 Red, White & Snow Park City, UT Redwhiteandsnow.org events@discovernac.org
- **10-12** Spring Blending Camp Schramsberg Schramsberg Vineyards camp@schramsberg.com or 707-942-2408 www.schramsberg.com

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. <i>www.schramsberg.com</i>
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	
2	Auction Napa Valley Live Auction Celebration

Live Auction Celebration Meadowood Resort, Napa Valley Auctionnapavalley.org

SEPTEMBER

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

Current Offerings

DAVIES VINEYARDS

SAUVIG	NON	Member Price
Estate "	Jamie"	
2014		\$ 178.50
Estate		
2015		\$ 97.75
2015		\$ 195.50
2015		\$ 391.00
2015	Limited Availability	\$ 55.25
LEY		
2015		\$ 51.00
	ESTATE " 2014 ESTATE 2015 2015 2015 2015 2015 EY	ESTATE 2015 2015 2015 2015 2015 LIMITED AVAILABILITY LEY



Pinot No	DIR		Member Price		
Ferrington Vineyards, Anderson Valley					
750 ML	2016	Limited Availability	\$ 59.50		
Goorgia	Goorgian Vineyards, Anderson Valley				
750 ML	2016	Limited Availability	\$ 59.50		
Hyde Vin	ieyards, N	apa Valley Ca	ARNEROS		
750 ML	2016	Limited Availability	\$ 59.50		
Nobles Vineyard, Fort Ross-Seaview					
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

1.5 L 2000 LIMITED AVAILABILITY \$ 318.72	J. Schram	- Late Di	SGORGED	Member Price
I.5 L 2000 AVAILABILITY \$318./	750 ML	2000		\$ 157.25
LIMITED & COT T	1.5 L	2000		\$ 318.75
3 L 2000 Availability \$ 637.50	3 L	2000	Limited Availability	\$ 637.50

750 ML 2010	Limited Availability	\$ 136.00

J. Schram	[Member Price
750 ML	2009	\$ 102.00
1.5 L	2009	\$ 204.00

Reserve -	Late Disgo	RGED	Member Price
750 ML	2001	Limited Availability	\$ 157.25
3 L	2001	Limited Availability	\$ 637.50

750 ML 2	2009		\$ 102.00
1.5 L 2	2009	Limited Availability	\$ 204.00

Appellatic	n/Vineyai	rd 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
1.5 L	2016	New Release	\$ 69.70
3 L	2015	New Release	\$ 263.50
9 L	2013		\$ 816.00
BLANC DE	e Noirs		Member Price
750 ML	2014		\$ 36.55
Extra Br	UT		Member Price
750 ML	2011		\$ 72.25
Brut Ros	SÉ		Member Price
750 ML	2015		\$ 39.10
Crémant	Demi-Sec	2	Member Price
750 ML	2014		\$ 35.70
Mirabell	e Brut		Member Price
750 ML	Multi Vintage		\$ 24.65
•••••	, 11, 17, GE		••••••••••••••••
Mirabell	e Brut Ro	DSÉ	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.

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 or go to *www.schramsberg.com*, Shop Online.

Roast Pork Loin with Apples

Serve with Davies Vineyards Pinot Noir



Ingredients

For the pork loin:

- 1 (3- to 4-pound) boneless pork loin roast
- 4 Cloves garlic
- 2 t. Kosher salt
- ¹/₂ t. Freshly ground black pepper
- 2 T. Olive oil
- 2 Tart-sweet medium apples, such as Honeycrisp or Pink Lady, quartered
- 1 Large onion, cut into eighths
- 2 T. Unsalted butter, cut into pieces
- 2 Fresh rosemary sprigs
- 2 Fresh sage sprigs
- ¹/₄ C. Maple syrup

For the green apple sauce:

- 1 Medium Granny Smith apple, cored and quartered
- 1/2 t. Freshly grated lemon zest
- 1 T. Freshly squeezed lemon juice
- 1 Small garlic clove, grated
- ³⁄₄ t. Finely chopped fresh mint leaves
- 3/4 t. Finely chopped fresh sage leaves
- ¹/₂ t. Finely chopped fresh parsley leaves
- ¹/₂ t. Finely chopped fresh rosemary leaves
- ¹/₄ t. Kosher salt
- ¹/₄ C. Olive oil

Instructions

- Heat the oven. Arrange a rack in the middle of the oven and heat to 400°F.
- Make garlic paste. Cut off the stem end of the garlic cloves. Coarsely chop the garlic, then sprinkle with the salt. Hold the blunt side of the knife with both hands, angle the knife slightly, and scrape the pile of garlic and salt to flatten. Use the knife to create a small garlic and salt pile, then press and scrape again. Repeat this process a few more times until you have a smooth paste. Sprinkle the pepper over the paste.
- Trim the silver skin off of the pork loin but leave the fat cap intact. Rub the garlic paste evenly over all sides of the pork loin. Set aside at room temperature for 30 minutes or refrigerate for up to 1 day.
- Heat the oil in a 10 to 12 inch cast iron pan or stainless steel straight-sided skillet over medium-high heat until shimmering. Add the pork and sear on all sides until it's deep golden-brown and easily releases from the pan, 4 to 6 minutes per side. Once all 4 sides have browned, transfer the pork loin to a plate.
- Add the butter, onion, apples, and herbs to the pan. Turn off the heat but keep the skillet on the stove. Scatter the apples, onion, butter, rosemary, and sage around the pan. Drizzle with the maple syrup.
- Return the pork loin and any juices to the pan. Nestle the browned pork loin on top of the onion, apples, and herbs, and pour in any accumulated juices from the plate.
- Roast the pork loin until an instant-read thermometer inserted into the thickest part of the pork reads 145°F, about 1 hour. Meanwhile, make the green apple sauce.
- Place the Granny Smith apple, lemon zest, lemon juice, garlic, mint, sage, parsley, rosemary, and salt in the bowl of a food processor fitted with the blade attachment. Pulse until finely chopped, 12 to 14 pulses, scraping down the sides of the bowl when necessary. Drizzle in the olive oil and pulse again until incorporated.
- Remove the pan from the oven and transfer the pork to a clean cutting board. Let the pork loin rest for 20 minutes.
- Slice the pork loin crosswise into 3/4" thick slices and serve with onion, apple pieces and juices from the pan and green apple sauce.