



DAVIES  
VINEYARDS

## OCTOBER 2019 CLUB NEWSLETTER

### *Dear Schramsberg and Davies Club Members,*

Harvest greetings from the Napa Valley! Our 55th Schramsberg sparkling wine vintage and our 19th Davies red wine vintage have launched. We think that we'll be singing the praises of the year for decades to come. Following a wet winter with rains extending well into May, our growing season got off to a late start. We began picking on August 20, about a week later than normal. As always, we're excited by the rich diversity of fruit that we work with, this year enhanced with a few stellar additions, including the Keefer Pinot Noir in Sonoma's Green Valley, the Hein Chardonnay in Mendocino's Anderson Valley, and the Leonardini Cabernet Sauvignon in Napa's St. Helena AVA.

We're also thrilled to be working in our expanded Davies Winery production building on Main Street in St. Helena. Our barrel storage room now has a third more capacity and includes state-of-the-art temperature and humidity control. The north end of the building extends with an outdoor covered work area, that gives us open space for fruit processing, barrel work and bottling. With one step at a time, we're making great progress with our red wine program! On behalf of our whole team, we extend a friendly invitation to visit us at the Davies Winery to taste our fall releases and to see our new digs.

Speaking of new Davies releases, it's time to explore our J. Davies Estate vineyards on Diamond Mountain in our fall Davies Club shipment. Preceded by the first wet winter since 2011, our vineyards in 2016 produced a touch more crop than in the light 2015 vintage and gave us a bit more hangtime. Supple and fruitful in nature, our 2016 J. Davies Cabernet exhibits great structure with tannin and acidity. This bottle is truly cellar worthy. Also enjoy in this shipment



*Our renovated Davies Vineyards Barrel building in St. Helena.*

our second bottling of Malbec from the property. Primarily used as a blender in our Cabernet, we were enthused by the flavor range across our four blocks of Malbec in this vintage, and we crafted a delicious example of this deeply colored, spiced, and dark-berried varietal. As a special treat for our Jack & Jamie's Circle members, we're proud to present our 2015 "Jamie", representing the pinnacle of quality in our red wine program, and in this low-yielding vintage just the top six barrels from our estate.

Two of our Schramsberg Cellar Club favorites are included in this October's shipment: Reserve and Querencia. The 2010 Reserve is truly a standout, capturing an exquisite balance with the leaner, tart Juster Pinot of the Anderson Valley at its core, wrapped with more richly flavored Skywalker Vineyard Pinot of the west Marin hills giving it tasty depth. With 36% barrel-fermentation and 8 years of tirage-aging in our caves, this sparkling wine demands a spot at the

dinner table. As a pretty juxtaposition to the Reserve, our Querencia Rose, crafted from the best of our Napa Carneros fruit, presents a lifted red berry essence of Pinot Noir with a tart Chardonnay backbone. The 2015 vintage is a fine example of this style, whose sales supports the efforts of the Jack Davies Agricultural Land Preservation Fund.

We invite you to enjoy these special bottles from our cellars, and to consider joining us at the winery or on the road in the months ahead. We're looking forward to our fall/winter club parties, our first-ever Camp Davies spring session, and next summer's North Sea Cruise. We wish you all the very best and thank you for sharing the fruits of our labor with your friends and families.

With gratitude,

Hugh, Monique and the  
Schramsberg / Davies Family

## Cellar Club

(1 bottle of each for \$130\*)



### 2010 RESERVE

**TASTING NOTES** - "The 2010 Reserve exhibits lively aromas of baked pear, apricot and candied orange that gain complexity with touches of Christmas spice, honey and crème caramel. Fruitful flavors of baked peach, roasted pineapple and mango are layered with toasted hazelnut and cinnamon, giving way to a tart, rich and powerful finish."

**VARIETAL COMPOSITION:** 84% Pinot Noir, 16% Chardonnay

**BARREL FERMENTATION:** 36%

**ALCOHOL:** 12.9%

**SUGGESTED RETAIL:** \$120



### 2015 QUERENCIA

**TASTING NOTES** - "The 2015 Querencia has vibrant aromas of raspberry, strawberry and peach, which are rounded off by hints of dried orange peel and vanilla wafer. The palate sustains bright flavors of tangy red apple, cherry, and orange cream, that linger in the mouth with a lively, fruitful acidity on the finish."

**VARIETAL COMPOSITION:** 72% Chardonnay, 28% Pinot Noir

**BARREL FERMENTATION:** 25%

**ALCOHOL:** 12.7%

**SUGGESTED RETAIL:** \$55

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

## Riddler's Circle

(6 bottles for \$440\*)

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



### 2007 J SCHRAM

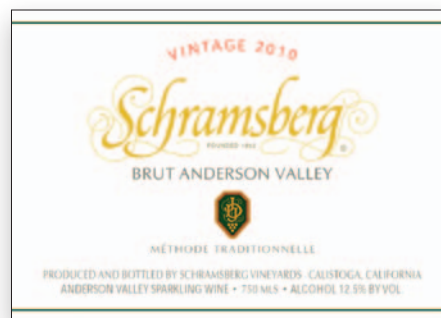
**TASTING NOTES** - "The 2007 J. Schram opens with bright aromas of green apple, fresh pineapple and dried fig, followed by nuances of pie crust, dulce de leche, and toasted hazelnut. On first sip, apricot and baked apple flavors are present, which are accentuated by layers of brioche and warm cobbler. The palate's texture is viscous and dense on entry. A long finish is driven by generous and bright acidity."

**VARIETAL COMPOSITION:** 84% Chardonnay, 16% Pinot Noir

**BARREL FERMENTATION:** 35%

**ALCOHOL:** 12.8%

**SUGGESTED RETAIL:** \$140



### 2010 BRUT ANDERSON VALLEY

**TASTING NOTES** - "Tangerine, light floral and raspberry notes burst out of the glass, followed by ripe cherry and layers of sweet red fruits. The fruitful intensity is complemented by complex aromas of almond and white mocha. Flavors are generous with pastry dough, orange and rhubarb. The balanced palate has a mouthwatering sweet and sour acidity that is long and lingering."

**VARIETAL COMPOSITION:** 90% Pinot Noir, 10% Chardonnay

**BARREL FERMENTATION:** 40%

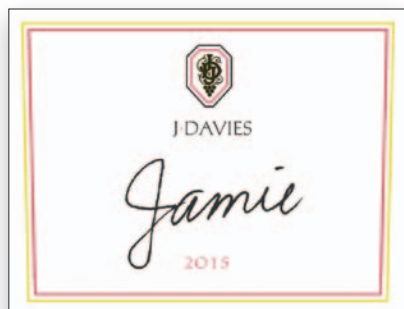
**ALCOHOL:** 12.5%

**SUGGESTED RETAIL:** \$80

*\*plus tax and handling where applicable*

## Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle each of the 2016 J. Davies Cabernet Sauvignon and the 2016 J. Davies Malbec for \$150\*)  
(Jack & Jamie's Circle will receive 2 bottles each of the above plus 1 bottle of the 2015 Jamie for \$425\*)*



2015 J. DAVIES "JAMIE"

CABERNET SAUVIGNON

DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "This wine holds perfumed aromas of blueberry, raspberry and plum combined with dark chocolate and espresso. Dense concentrated fruit flavors of dark plum and blackberry mingle effortlessly with layered cardamom and anise through a juicy mid-palate supported by long, integrated tannins"

**VARIETAL COMPOSITION:**

93% Cabernet Sauvignon, 7% Malbec

**BARREL AGING (FRENCH OAK):**

30 months (87% new)

**ALCOHOL:** 14.9%

**SUGGESTED RETAIL:** \$210



2016 J. DAVIES

CABERNET SAUVIGNON

DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "This Cabernet opens with rich aromas of red raspberry and red plum, accentuated by undertones of cocoa powder and cola spice. Supple tannins anchor the wine's well-structured palate, where a concentrated entry of baked strawberry and blackberry leads to a juicy acidity and lengthy finish."

**VARIETAL COMPOSITION:**

84% Cabernet Sauvignon, 10% Malbec, 6% Petit Verdot

**BARREL AGING (FRENCH OAK):**

22 months (62% new)

**ALCOHOL:** 14.7%

**SUGGESTED RETAIL:** \$120



2016 J. DAVIES

MALBEC

DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "Aromas of red plum, cinnamon and milk chocolate are accentuated by blueberry and violet. The juicy entry of black plum, black raspberry and baking spice are infused with hints of black pepper and mocha, which are sustained by resolved tannins."

**VARIETAL COMPOSITION:** 100% Malbec

**BARREL AGING (FRENCH OAK):**

22 months (68% new)

**ALCOHOL:** 14.8%

**SUGGESTED RETAIL:** \$95

*\*plus tax and handling where applicable*

## Schramsberg and Davies Vineyards Reviews:

### 2010 J. SCHRAM, NORTH COAST - CELLAR SELECTION

97  
POINTS

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)



### 2010 J. SCHRAM ROSÉ, NORTH COAST

95  
POINTS

Mellow and luxurious, this complex and complete sparkling wine exudes aromas of ginger and cinnamon, while flavors of peach, apricot and persimmon fill the mouth and linger nicely on the finish. It has tiny, slow bubbles and matches a sense of energy from acidity with the richness from long aging in the winery's caves. (June 2019)



# Schramsberg and Davies Vineyards Reviews:



## J. DAVIES ESTATE 2016 CABERNET SAUVIGNON

### CELLAR SELECTION

94  
POINTS

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)

## 2011 EXTRA BRUT, NORTH COAST

94  
POINTS

A bold well-aged aroma and nutty smoky flavors make this full-bodied wine noteworthy and complex. The extra brut designation means it's drier than a typical brut, having only 4.5 g/L residual sugar, and making it the driest sparkling wine Schramsberg has ever released. Woody spicy peppery nuances mingle with dried-apple and toasted walnut flavors, leaving a lingering smoky finish. (June 2019)

## ADVANCED BUYING GUIDE – 2015 CRÉMANT DEMI-SEC

93  
POINTS

This impressive bottling relies on Flora grapes for its core (67%), blended with 19% Chardonnay and 14% Pinot Noir. There's an intentional sweetness to the wine that makes it off dry in peach, pineapple and honey. Lively acidity keeps it balanced with a lift and energy in between the welcome richness. (August 2019)

## 2016 BRUT ROSÉ, NORTH COAST

93  
POINTS

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)

## JEB DUNNUCK

## J. DAVIES ESTATE 2016 MALBEC

92  
POINTS

The 2016 Malbec is also outstanding and reveals a deep purple color as well as ample blueberry fruits, spring flowers, and lots of earthy minerality. This medium to full-bodied, balanced, and undeniably delicious Malbec is ideal for drinking over the next 7-8 years. (January 2019)

## Wine Spectator

## 2010 J. SCHRAM, NORTH COAST

93  
POINTS

Opulently styled yet impeccably structured, featuring apple and lemon tart flavors, laced with notes of roasting nuts and spicy cinnamon that glide on a plush finish. (August 2019)

## 2016 BRUT ROSÉ, NORTH COAST

91  
POINTS

Vibrant and pretty, with delicate rose petals, strawberry and roasted almond accents that glide on the long finish. (July 2019)



SommTV released an episode featuring Schramsberg and Davies Vineyards, retelling stories about the Davies family and the decisions made that have gotten us to where we are today. Enjoy old family films, along with stories told by Hugh while he opens three library offerings, including a very rare 1969 Blanc de Blancs. (Subscription to SommTV required to view)



## All In The Family...



Our little bundle of joy, Sophia, is here and we are back to enjoying our collection of Schramsberg. Thank you so much for sending us the onesie. We became members on our first out of town date to Napa. We have made sure to visit Schramsberg on every subsequent visit and even ordered 12 bottles (Blanc de Noirs, my husband's favorite, Blanc de Blancs, Brut Rosé.) All are my favorites which we served at our wedding. Still today, it is our favorite sparkling wine. We appreciate your thoughtfulness and all you do to make Schramsberg our favorite membership. Thanks again!

Monica & Paul, Centennial, CO  
*Cellar Club since 2016*



Club members enjoying the Wine & Food Pairing Principals tasting at Davies Vineyards with Assistant Manager, Kelly.

Jennifer & Darrell, Reno, NV - *Cellar Club 2002-05, Cellar Club Double Up 2014*

Thank you again for the onesie. Here are some pictures of our Schramsbaby born November 23, 2018. We haven't been members that long (early 2017), but we'll never forget our trip to see you all in April of 2017. We bought a bigger bottle for my sister's wedding on May 4th 2018 and it was a hit! We hope to be back soon!

Lauren & Eric, Moseley, VA  
*Cellar Club since 2017,  
Davies Club since 2019*



Thank you again SO MUCH for getting those shippers to me so I could safely ship my beloved Schramsbergs to Hawaii. They arrived safe and sound!

In finally lining them up to see what kind of verticals I could do, I realized I am missing a 2004 J.Schram and a 2006 Schramsberg Reserve. Any chance there are some "extras" of those lying around that I could purchase to complete my set? Please let me know.

Again, Mahalo!!

Lisa, Keaau, HI - *Cellar Club since 2009*



See attached photo for the BEST bottle of rosé consumed in the Hamptons this summer  
Steven & Julie, East Hampton, NY  
*Cellar Club 2006-09, and 2018-present*



## All In The Family...



Hope your summer is going well and everyone is celebrating with Schramsberg champers! We are! Please see photo attached, my eldest daughter Hannah and her fiancé Josh, got engaged over the weekend and we celebrated at Davies. Cheers!

*Tony & Michelle, Walnut Creek, CA - Cellar Club since 2015*



Last night, we decided to drink our last bottle of 1999 J Schram. Still great after 20 years!

*Cheers, Susan and Bob, Foster City, CA*

*Cellar Club since 2002, Riddler's Circle since 2014*



Just wanted to tell you how much we love your Champagnes.

We just celebrated my husband's 57th birthday and being an accountant in March is not fun :)

We never get to go out and celebrate. So we celebrated at home with my home cooked Paella and a bottle of your 2010 J. Schram Brut Rosé. It was a wonderful pairing !!!! Thank you !!!

*Helen & Brian, Goleta, CA*

*Cellar Club since 2016*



Always a perfect Napa Valley evening when we're enjoying Schramsberg bubbles. Thanks to the team for such yummy and consistent treats in every bottle. We always look forward to our next Riddler's Circle allotment.

*Carol & Norm Gumpert,*

*Napa Valley, CA*

*Cellar Club 2001-2015,*

*Riddler's Circle since 2015*



We are cellar members who reside in Boston and Austin. Each year we gather in Florida for a much needed week of downtime. Our perfect week is filled with no plans, the ocean, exercise, board games, laughter, biking, and Schramsberg. We are proud to inform you that we purchased all available Schramsberg at the local ABC Liquor stores. Vacation necessities = beach, Bromptons, and bubbles.

Thank you for your bubbles!!

PS picture shows part of our Schramsberg loot.

*Jane & Steve, Jamaica Plain, MA and Austin, TX*

*Cellar Club since 2018*

# Camp Schramsberg

## HANDS ON EXPERIENCES IN WINEMAKING AND A LIFETIME OF MEMORIES.

Our Camp programs continue to be one of our very best experiences for our fans, and we are honored that we can continue to offer these sessions for the wine lover who wants to go in-depth and personal with our winemakers. In 2020, we will once again will be offering two camp programs. One in the spring and one in the fall. Both of our camps offer a fun-filled, hands-on, three-day immersive experience where you will participate in intensive learning and gain invaluable expertise from some to the world's most celebrated wine and food professionals – all held in Napa Valley.

From March 8-10, we will have our very first spring Camp Davies session. Here 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.

During the Fall Camp Schramsberg program, taking place Sept. 13-15, 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](mailto:camp@schramsberg.com) or call Matthew Levy at 707-942-2408 to inform us of your interest to attend a future camp session.



*Fall harvest campers with our winemaking team  
Hugh, Sean, Jessica and Sam in the Tognetti vineyards.*

## Winemakers Corner: Report for Summer 2019

### ANTON'S CORNER

Hello all,

We've made it over the hump and are winding down sparkling harvest 2019. Winter rains slowed down the pace early in the season with bud-break a week or two behind last year. The vines caught up throughout the season though, to the extent that we harvested our first fruit on August 20, one day earlier than in 2018. Not quite the bumper crop of that record-breaking season, but of exciting quality again and as we continue to experiment with new vineyard sources, refine our efforts in the vineyards and tweak winemaking in the cellar we are confident you'll agree our bubbles are better than they've ever been. If that is in fact possible!

I would be remiss not to mention some of the people who helped us manage this busy and crucial part of the year. UC Davis interns Nathan,

Brian and Gita, thunder-from-Down-Under Georgia, Jack and Jamie's grandson Jack, 5th time around Matt and seasoned world traveler Michael were all vital in keeping spirits high and mistake counts low during the long days, nights and weeks. A big thank you also to those Schramsberg employees from other departments who year after year answer the call when the going gets tough - Isidro 'Secret Weapon' Ceja has literally stood firm in the face of any challenge for more years than anyone can remember.

As we move closer to the end of harvest our thoughts start turning to the craft of blending all the base wines in the cellar into the next vintage of your favorite cuvee. Whether that be J. Schram or Mirabelle or anything in between, be assured all will receive the same amount of care and attention. What a prospect...Cheers!



*2019 Harvest Team from left to right: Gita, Georgia, Tony, Alejandro, Heriberto, Brian, Nathan, Jack and Damian.*



*The Schramsberg 2019 sparkling harvest gets off to an exciting start with the winemakers sabering on the press pad. Photo: Tim Carl Photography.*

**Hugh Davies**  
Vintner

**Sean Thompson**  
Director of Winemaking

**Jessica Koga**  
Associate Winemaker (Davies)

**Anton deVillieres**  
Associate Winemaker (Schramsberg)



# Member Information

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

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

Melissa - [mstadler@schramsberg.com](mailto:mstadler@schramsberg.com)

Clint - [chandwerker@schramsberg.com](mailto:chandwerker@schramsberg.com)

Beth - [bethwagner@schramsberg.com](mailto:bethwagner@schramsberg.com)

To place an order, please call **1-800-877-3623** or **707-942-2419**; to purchase online: [www.schramsberg.com](http://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](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.
- 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 tour and tasting for four with every scheduled visit to either of our two wineries.\*  
**\$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 tour and tasting for two with every scheduled visit to either of our two wineries.\*  
**\$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

### OCTOBER

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|-------|---|
| 3     | <b>Winemaker Dinner</b><br>Hutong, New York, NY<br><a href="http://Hutong-nyc.com">Hutong-nyc.com</a> or 212-758-4800   |
| 4     | <b>Winemaker Dinner</b><br>The Olympic Club<br>San Francisco, CA  |
| 7     | <b>Club Shipments Sent</b>  |
| 13-15 | <b>Camp Davies Fall Harvest Season</b><br>Davies Vineyards (wait list only)<br><a href="mailto:camp@schramsberg.com">camp@schramsberg.com</a> or 707-942-2408<br><a href="http://www.schramsberg.com">www.schramsberg.com</a> |
| 17-19 | <b>New York Wine Experience</b><br>Marriott Marquis, NYC<br><a href="http://nywineexperience.com">nywineexperience.com</a>  |

### NOVEMBER

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|----|---|
| 9  | <b>Holiday Tasting and Shopping Day</b><br>Schramsberg Vineyards<br><a href="http://schramsberg.com">schramsberg.com</a> or 707-942-6668  |
| 14 | <b>Winemaker Dinner</b><br>La Valencia Hotel, La Jolla, CA<br><a href="http://lavalencia.com">lavalencia.com</a> or 855-476-6870  |
| 15 | <b>Wine Tasting</b><br>Joseph George Fine Wine Shop<br>San Jose, CA<br><a href="http://josephgeorge.com">josephgeorge.com</a> or <a href="mailto:wines@josephgeorge.com">wines@josephgeorge.com</a> |
| 25 | <b>Winemaker Dinner</b><br>Heritage Golf & Country Club<br>Sacramento, CA   |

### DECEMBER

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| 9 | <b>Club Shipments Sent</b> |
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2020

### FEBRUARY

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| 10 | <b>Club Shipments Sent</b>   |
| 12 | <b>Winemaker Dinner</b><br>Missoula, MT  |
| 14 | <b>Valentine's Day Dinner</b><br>Triple Creek Ranch<br>Darby, MT<br><a href="http://triplecreekranch.com">triplecreekranch.com</a> or 800-654-2944 |



# Current Offerings

## DAVIES VINEYARDS

### DIAMOND MOUNTAIN ESTATE MEMBER PRICE

#### J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

750 ML	2015	NEW RELEASE	\$ 178.50
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#### J. DAVIES ESTATE CABERNET SAUVIGNON

750 ML	2016	NEW RELEASE	\$ 102.00
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1.5 L	2015	LIMITED AVAILABILITY	\$ 204.00
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3 L	2015	LIMITED AVAILABILITY	\$ 408.00
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#### J. DAVIES ESTATE MALBEC

750 ML	2016	NEW RELEASE	\$ 80.75
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#### J. DAVIES ESTATE "JD" CABERNET SAUVIGNON

750 ML	2016		\$ 59.50
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### CABERNET SAUVIGNON MEMBER PRICE

#### NAPA VALLEY

750 ML	2016		\$ 55.25
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### PINOT NOIR MEMBER PRICE

#### FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML	2017	NEW RELEASE	\$ 59.50
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#### GOORGIAN VINEYARDS, ANDERSON VALLEY

750 ML	2017	NEW RELEASE	\$ 59.50
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#### HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML	2017	NEW RELEASE	\$ 59.50
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#### NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML	2017	NEW RELEASE	\$ 59.50
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#### PIEDRA LIBRE VINEYARDS, SONOMA COAST

750 ML	2017	NEW RELEASE	\$ 59.50
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### PINOT NOIR - CONTINUED

### MEMBER PRICE

#### PIEDRA LIBRE VINEYARDS, SONOMA COAST

750 ML	2017	NEW RELEASE	\$ 59.50
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#### THREE AMIGOS, NAPA VALLEY CARNEROS

750 ML	2017	NEW RELEASE	\$ 59.50
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#### ANDERSON VALLEY

750 ML	2017	NEW RELEASE	\$ 38.25
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#### NAPA VALLEY CARNEROS

750 ML	2017	NEW RELEASE	\$ 38.25
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#### SONOMA COAST

750 ML	2017	NEW RELEASE	\$ 38.25
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## SCHRAMSBERG VINEYARDS

### J. SCHRAM ROSÉ

### MEMBER PRICE

750 ML	2011	NEW RELEASE	\$ 136.00
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### J. SCHRAM

### MEMBER PRICE

750 ML	2010	LIMITED AVAILABILITY	\$ 102.00
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1.5 L	2010	LIMITED AVAILABILITY	\$ 204.00
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### RESERVE

### MEMBER PRICE

750 ML	2010	NEW RELEASE	\$ 102.00
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1.5 L	2009	LIMITED AVAILABILITY	\$ 204.00
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### QUERENCIA BRUT ROSÉ

### MEMBER PRICE

750 ML	2015	SOLD OUT	
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### BLANC DE BLANCS

### MEMBER PRICE

375 ML	2014	LIMITED AVAILABILITY	\$ 20.40
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750 ML	2016		\$ 34.85
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1.5 L	2016		\$ 69.70
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3 L	2015	LIMITED AVAILABILITY	\$ 263.50
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9 L	2015	LIMITED AVAILABILITY	\$ 816.00
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### BLANC DE NOIRS

### MEMBER PRICE

750 ML	2015		\$ 36.55
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### BRUT ROSÉ

### MEMBER PRICE

750 ML	2016		\$ 39.95
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1.5 L	2012	LIMITED AVAILABILITY	\$ 81.60
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### CRÉMANT DEMI-SEC

### MEMBER PRICE

750 ML	2015		\$ 35.70
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### MIRABELLE BRUT

### MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 24.65
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### MIRABELLE BRUT ROSÉ

### MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 26.35
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### MEMBER PRICE

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## INGREDIENTS

### Meat Balls

- 10 oz Ground Lamb
- 5 ½ T. Garlic chopped
- 2 T. Shallots Chopped
- 1 t. Mint Chopped
- 1 t. Parsley Chopped
- 10 Slices white bread
- 2 C. Milk
- 3 T. Olive Oil divided
- 1 t. Ground Cardamom
- 1 t. Ground Fennel
- ½ t. Ground Cumin
- ½ t. Ground Coriander
- 2 t. Salt
- 1 ½ t. Pepper

### Chutney

- 2 ½ lbs. Apricots pitted and chopped fine
- 2 C. Red Onion chopped
- 2 C. Brown Sugar packed
- 1 C. Cider Vinegar
- 1 t. Chili Powder
- 1 t. Mustard Seeds
- 1 t. Turmeric
- ¾ t. Cinnamon
- 1 ½ t. Salt

## Lamb Meatballs with Apricot Chutney

SERVE WITH SCHRAMSBERG 2010 RESERVE



## DIRECTIONS

### Meatballs

Heat 1 T. Olive Oil in a small pan and sweat the shallots over medium heat. Add Garlic and continue to sweat until soft. Soak bread in milk until absorbed. In a large bowl mix all ingredients until well combined, being cautious to not overwork.

Preheat oven to 375F°. Make meatballs with roughly 2 T. of lamb mixture for each. Heat remaining olive oil in large skillet and sear meatballs on all sides. Place on baking sheets and finish in oven for roughly 15 minutes.

### Chutney

In a large saucepan over medium high heat, mix all ingredients. Bring mixture to a boil and then reduce heat and simmer for about an hour, uncovered. Remove from heat when juices have thickened. Cool down and serve at room temperature.

Serve Meatballs 4-6 per serving in a shallow bowl on top of chutney.

Courtesy of Chef Rodrigo Vazquez, CIA Napa Valley

## INGREDIENTS

- ⅓ C. Balsamic vinegar
- 4 Slices country-style bread, each about ½ inch thick
- ⅓ C. Olive oil, plus more for drizzling
- 2 Large peaches, pitted and each cut into 12 slices
- 6 T. Ricotta cheese, lightly seasoned with kosher salt
- 3 oz. Thinly sliced prosciutto
- 1 ½ oz. Arugula
- Maldon sea salt for sprinkling

## Peach Bruschetta with Ricotta and Prosciutto

SERVE WITH 2015 QUERENCIA

Serves 4

## DIRECTIONS

In a small saucepan over medium heat, bring the vinegar to a simmer and simmer until reduced by half, 3 to 4 minutes. Let cool.

Preheat a grill pan over medium heat. Generously brush both sides of the bread slices with the ⅓ cup olive oil. Working in 2 batches, place the bread on the pan and place another pan on top to press the bread into the grill ridges. Wait two minutes and then flip the bread and repeat. Set aside.



Working in 2 batches, arrange the peach slices on the grill pan. Allow to cook roughly 2-3 minutes, or until the peaches are nicely marked on each side.

Spread 1 ½ Tbs. cheese on each bread slice. Drape the prosciutto on top, dividing evenly, and top with the peach slices. Put the arugula in a small bowl and lightly drizzle with olive oil. Top the bruschetta with the arugula. Drizzle with the reduced vinegar and sprinkle with Maldon sea salt. Serve immediately.