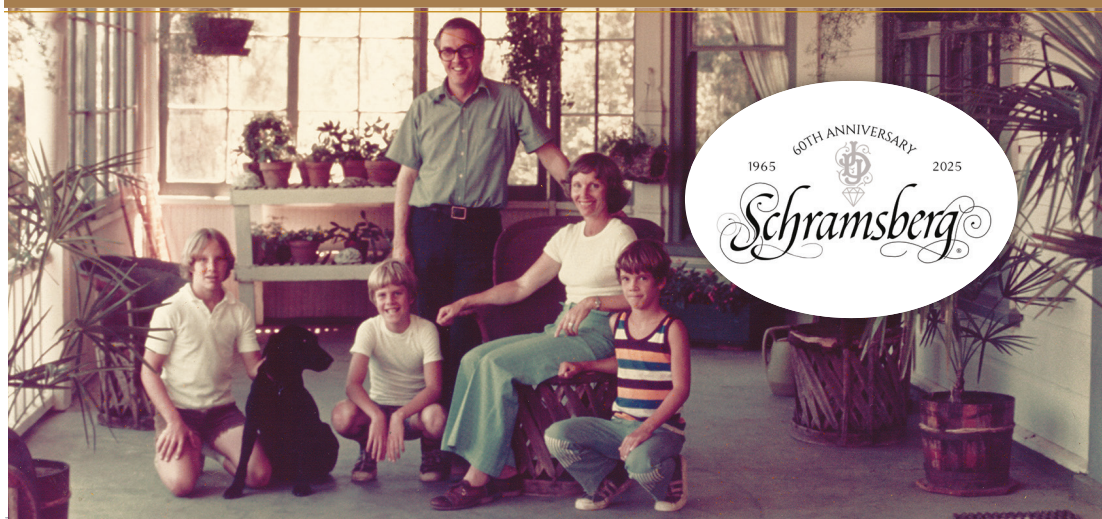


JACK & JAMIE'S CIRCLE + RIDDLER'S CIRCLE + DAVIES CLUB  
CELLAR CLUB + HUGH & MONIQUE'S COLLECTION

# NEWSLETTER

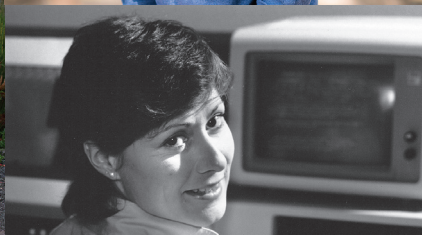
OCTOBER 2025



*Schramsberg*  
FOUNDED 1862

DAVIES  
VINEYARDS

## VINTNER'S MESSAGE



**H**arvest greetings from all of us at Schramsberg and Davies Vineyards amidst our 60th Anniversary Year! We are indebted to Jacob and Anna Schram for founding this extraordinary hillside vineyard and winery in 1862. And of course, we are grateful to Jack and Jamie Davies, who breathed new, sparkling life into the property in 1965. Six decades later, the vision of our founders has evolved to include approximately 40 different sparkling and red wines annually, produced from 600 acres of vineyard across several of the most exciting sites along California's North Coast.

Our committed team members and associated partners share a relentless commitment and passion to take on the challenges and opportunities that each vintage brings. This fall, we single out Beth Wagner (top right; at work in 1980, bottom right), our long-time Club Manager and Executive Assistant, who retires after 45 of our business' 60 years. Where would we be today without her grace and dedication?

We count our blessings for our club members and customers, who have popped our bottles and supported our efforts for generations. This year, we thank you as well for joining our celebrations across the country and here in Napa Valley. And we've got three more months of activity to go!

In the meantime, please enjoy our October shipments. Check out the new "Hugh & Monique's Collection" membership, which delivers a combination of Davies reds and Schramsberg sparklings, led this month by our 2021 J. Davies Cabernet and 2016 J. Schram Blancs. Jack & Jamie Circle Members receive our crown jewel, the 2021 "Jamie". Our Riddler's Circle box contains the 2014 "Hyde Vineyard" and our 2015 "Schwarze Vineyard" Blanc de Blancs, both from the Napa-Carneros AVA. We are pulling out all the stops in 2025! Life is good!

Again, our family and crew offers its sincere gratitude to you all.

*Hugh and Monique Davies*



Scan code to read this month's  
letter from Hugh Davies & Family



## IN THE SPOTLIGHT



### **98 PTS** 2021 J. Davies Estate “Jamie” Cabernet Sauvignon

“...Rich black currants, blackberry fruit, and cedarwood spice form a polished core, with layers of pine forest, forest floor, deep currant and kirsch fruit. The tannins are supremely fine and seamlessly integrated after extended time in barrel, finishing with classic caramel and toffee spice notes, along with a hint of dark cocoa, cacao nibs, fig, and pressed wildflowers. It is a wine of both density and freshness wrapped into one generous and utterly delectable package.”

### **98 PTS** 2016 J. Schram Rosé

*Wine Enthusiast, Expected October 2025*

### **98 PTS** 2015 J. Schram Noirs

“...This bubbly offers aromas of apple cider, pear cider, yellow plum and saline notes on the nose....Flavors of tangerine, kiwi, sweet tart and umami wrap around orchard fruits. The wine has ample vibrant energy and texture to carry a meal from start to finish.”

*Wine Spectator, February 2025*

### **97 PTS** 2021 J. Davies Estate “Jamie” Cabernet Sauvignon

“...The 2021 J. Davies Jamie comes from the family estate vineyards on Diamond Mountain. Haunting fragrances of sage and violet mark the nose, joined by black cherries and cassis, while the full-bodied palate is wonderfully

expansive yet silky, concentrated and flavorful without showing any heaviness or alcoholic heat....The finish boasts ample structure and texture, folding in hints of licorice and dried spices. It’s an impressive effort from the Davies family and consultant Celia Welch.”

*Wine Advocate, February 2025*

### **97 PTS** 2022 J. Davies Estate Cabernet Sauvignon

“This is one of the most structured and elegant wines in the J. Davies lineup. It carries power and density of fruit weight, with a wealth of seductive red- and black-toned fruit wrapped in tobacco leaves dusted with dark cacao powder. A salty minerality fuels the full-bodied finish, while the wine builds in intensity, lingering long on the palate.”

*Decanter, January 2025*

## PRESS MENTIONS

### Would You Like Wine with That? The Best Pairings for Classic In-n-Out Dishes

*Wine Enthusiast, Vanessa Price, June 2025*

“There is no pairing more essential than French fries and bubbly. This is, in fact, a meal in its entirety. Burgers, tenders and shakes be damned—if I have fresh, hand-cut fries prepared in 100% sunflower oil at the ready, a glass of something sparkling is all I need to find karmic bliss....Schramsberg, an OG of California traditional-method sparkling wine production, needs no introduction. And their Blanc de Blancs? Never has a yeast-laden, fruit-baked, acid-teeming and fine-bubble bottling felt so right alongside the salty, greasy, savory crunch of a French fry...”

### 5 Best Sparkling Wine Houses in Northern California

*Forbes, Katie Sweeney, June 19, 2025*

“Back in 1965, Jack and Jamie Davies set out to create America’s most prestigious sparkling wine with Schramsberg Vineyards....Jack and Jamie’s son, Hugh, who was coincidentally born in 1965, oversees the winemaking today.”

## WINEMAKERS' CORNER



**H**ello from the **Schramsberg** cellar! I'm writing you from August, so please excuse the time warp in terms of information. Right now, the sparkling vineyards are going through the ripening stages and will be ready to pick in about a month. We are once again in harvest prep mode here in the cellar with the team getting all the tanks cleaned and barrels set in place before those grapes are ready. We just wrapped up busy bottling season so hopefully everyone will get a bit of time to recover from that before the new grapes arrive. We bottled a little over 1.5 million (yes, *million*) bottles of wine this year, so they deserve a break.

In the meantime, our Assistant Winemaker Katelyn Hill, Lab Tech Cameron Rose, and I have been tasting through seemingly endless barrels of reserve wines in our cellar to refresh our memories of how they taste. Then we evaluate which ones of them may pair well as an element in the dosage liqueur with our upcoming releases. Then harvest will be here and we will kick it off as we did last year (above photo) with the annual sabering by the winemaking team.

– Jessica Konga

**A**s of this writing, the dog-days of summer are upon us, filling afternoon walks outside the **Davies Family** winery with mirages that seem to be happening daily. Thank goodness for the big diurnal temperature swings that keep the nights cool and the days warm...our mantra... good acid, ripe fruit, good acid, ripe fruit.

We are focused on getting outdoor projects complete by 10 a.m., while it's still cool, and that includes the now weekly arrivals of new barrels from France. The remainder of the day the team gets older barrels emptied, cleaned, steamed, and sold, making room for the new vintage's barrels.

We are turning the results of our bench-top blending trials from the lab into the real-world wines we will bottle in late August for our members to enjoy in the coming years. The sounds of cleaning equipment, smells of wine and steam fill the cellar, elevating the feverish tempo, and more interns and production crew arrive daily in preparation the 2025 vintage.

At this point all signs are pointing towards a beautiful vintage ahead.

– J.P. Pierce



Scan the code to dive deeper into this month's winemaking activities and to stay up-to-date on all our upcoming events and find one near you.



## UPCOMING EVENTS

*From intimate tastings in our historic caves to vineyard-side events showcasing our J. Davies Estate Vineyards, there's something for everyone to enjoy. Plus, we're bringing the Schramsberg experience to you with special dinners, tastings, and collaborations across the country.*



**The Schramsberg Classic at Seven Canyons Golf Club**  
Sedona, Arizona



**Holiday Shopping Day**  
Schramsberg Vineyards



**Triple Creek Ranch Fall Vintner Weekend**  
Darby, Montana



**Artisans Wine & Food**  
Boca Raton, Florida



**Triple Creek Ranch Valentine's Vintner Weekend**  
Darby, Montana



**2026/2027 Vintner Cruise**  
New Zealand & Australia

*Event details subject to change*

# CLUB WINES

## Jack & Jamie's Circle and Davies Club – October Releases



### JACK & JAMIE'S CIRCLE

*2021 J. Davies Estate "Jamie" Cabernet Sauvignon, Diamond Mountain, Napa Valley*

Flavors of raspberry, red currant, plum

Retail: \$275 Club: \$233.75

*2 x 2022 J. Davies Estate Cabernet Sauvignon, Diamond Mountain, Napa Valley*

Flavors of blueberry, black cherry, boysenberry, plum

Retail: \$150 Club: \$127.50

*2023 Davies Vineyards "Nobles Vineyard" Pinot Noir, Fort Ross-Seaview, Sonoma Coast*

Flavors of raspberry, fig, ripe strawberry, blueberry pie

Retail \$85 Club: \$72.25

### DAVIES CLUB

*2022 J. Davies Estate, Cabernet Sauvignon, Diamond Mountain, Napa Valley*

Flavors of blueberry, black cherry, boysenberry, plum

Retail:\$150 Club: \$127.50

*2023 Davies Vineyards Pinot Noir "Nobles Vineyard" Fort Ross-Seaview, Sonoma Coast*

Flavors of raspberry, fig, ripe strawberry, blueberry pie

Retail \$85 Club: \$72.25





# CLUB WINES

## Riddler's Circle and Cellar Club – October Releases

### RIDDLER'S CIRCLE

#### *2 x 2016 J. Schram Blancs, North Coast*

Flavors of baked apple, brioche, ripe pear

Retail: \$150 Club: \$127.50

#### *2 x 2021 Querencia Brut Rosé, Napa Valley*

Flavors of tangerine, apricot, strawberry shortcake, raspberry

Retail: \$80 Club: \$68



### INCLUDED LIBRARY SELECTIONS

#### *2015 Schwarze Vineyard, Blanc de Blancs, Napa Valley-Carneros*

Flavors of lemon curd, green apple, pear

Retail: \$145 Club: \$123.25

#### *2014 Hyde Vineyard, Blanc de Blancs, Napa Valley-Carneros*

Flavors of peach, lemon, pear, candied orange peel

Retail: \$151 Club: \$128.35

### CELLAR CLUB

#### *2016 J. Schram Blancs, North Coast*

Flavors of baked apple, brioche, ripe pear

Retail: \$150 Club: \$127.50

#### *2021 Querencia Brut Rosé, Napa Valley*

Flavors of tangerine, apricot, strawberry shortcake, raspberry

Retail: \$80 Club: \$68



Scan to receive further information on your releases  
To reorder please call (707) 942-2400. Wine availability is limited and based on current inventory. Reorders will be fulfilled on a first-come, first-served basis.

# CLUB WINES

## Hugh & Monique's Collection – October Releases

### HUGH & MONIQUE'S COLLECTION

#### *Sparkling and Red Wine*

##### *2016 J. Schram Blancs, North Coast*

Flavors of baked apple, brioche, ripe pear

Retail: \$150 Club: \$127.50

##### *2021 Querencia Brut Rosé, Napa Valley*

Flavors of tangerine, apricot, strawberry  
shortcake, raspberry

Retail: \$80 Club: \$68

##### *2021 Davies Vineyards "Criscione Vineyard" Cabernet Sauvignon, St. Helena*

Flavors of black cherry, blueberry, ripe plum,  
bramble berry, black tea

Retail: \$130 Club: \$110.50

##### *2022 Davies Vineyards "Napa Valley" Cabernet Sauvignon*

Flavors of dark cherry, blueberry, plum,  
blackberry, açai, thyme, cocoa nib, cardamom

Retail: \$75 Club: \$63.75



Scan to receive further  
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To reorder please call (707)  
942-2400. Wine availability is  
limited and based on current  
inventory. Reorders will be  
fulfilled on a first-come, first-  
served basis.



In addition to all benefits listed for Cellar Club members, Hugh and Monique's Collection members receive two (2) Annual Visit Passes (AVP) that can be used in conjunction with the standard benefits when visiting our **Davies Vineyards** visitor center, thus increasing the complementary guests visit from two (2) to four (4) once per year. Alternatively, the AVP may be used once a year by the member to book a 2-person reservation at the Davies Vineyards visitor center when the member is not present. This benefit is exclusive to the Hugh and Monique's Collection membership.



## RECIPE

### Smashed Burrata with Jam & Pistachios

*Pairs beautifully with Querencia Rosé*

#### ***What You Need:***

8-12 oz    burrata cheese, at room temperature

⅓-½ cup   fig preserves - equally delicious with chopped fresh figs and honey.

1/2 cup    shelled salted pistachios, chopped

Olive oil, for drizzling

Sea salt and black pepper

Fresh basil or thyme

*Recipe courtesy of  
Tieghan Gerard,  
Half Baked Harvest*



#### ***How to Make It:***

1. Bring the burrata to room temperature. In a low bowl or your favorite serving plate, arrange the burrata. Give it a light smash with a spoon.

2. Spoon jam over the burrata. Sprinkle with pistachios, then drizzle lightly with oil. Season with salt and pepper. Garnish with fresh basil. Serve with crostini, crackers or pretzels.

Serves 6 as a light appetizer.

## SIXTY YEARS OF...



“Hi, Schramsbaby family. Brian and I celebrated selling our Colorado home with this beautiful 2007 J. Schram Rosé. This was a lovely wine that we really enjoyed. We first visited Schramsbaby in 2003 for our honeymoon and love being wine club members. We hope to visit more often now that we are back living in Arizona. Cheers to you all!”

*Susan and Brian – Sedona, AZ  
(Cellar Club, Members since 2017)*



“I wanted to share a picture of our little Avery girl sporting her new Schramsbaby onesie! You all are so sweet to send our newest family member this adorable outfit! Sending a huge heartfelt thank you to Schramsbaby and the Davies family for being a part of so many unforgettable moments and milestones in our lives. Cheers to you all!”

*Kate, Bryan, Brooks and Baby  
Avery – Charlotte, NC (Cellar  
Club, Members since 2017)*

“Thanks so much for giving us the Schramsbaby and Davies onesies last time we were in. Here is a picture of my grandson Rory wearing one of them.”

*Kris – Wine Grape Grower for  
Schramsbaby*



## ...SPARKLING MOMENTS

“The Myers family has been proud members of the Cellar and Davies Clubs for 22 years, celebrating countless milestones—from birthdays to graduations—with Schramsberg and Davies wines. Though we moved away from California, the connection remains strong. A few years ago, we were hosted for a wonderful tour and tasting with family, and most recently, our son Clifton and his fiancée enjoyed a Reserve Wine & Cheese pairing the day after their engagement.

When the two of them chose Napa for their wedding, we planned to host two tastings for loved ones. Sadly, after a cancer diagnosis in May, I couldn't attend. I called your office, and Clint kindly arranged complimentary tastings for our family, a gesture that meant the world to us. They raved about their experiences with Tamron, Lisa, and your welcoming team.

Our daughter even joined the club—continuing the tradition! We also gifted our son and daughter-in-law an etched bottle of J. Schram, beautifully prepared and quickly shipped to New Jersey in time. Though we couldn't attend the wedding in person, we toasted via Zoom



with a bottle of J. Schram in hand.

Thankfully, my treatment is going well, and we plan to visit Napa next year to celebrate together in person. Until then, we'll continue to enjoy your wines at home and raise a glass to the people who make Schramsberg and Davies so special.”

*Liz & Dennis, Boulder, Colorado  
(Cellar Club/Davies Club, Members  
since 2003)*



## WINE CLUB EXCLUSIVE OFFERS

Curated Collections, Reserved Just For You!

### ALL SPARKLING SET

Retail: \$384/Club: \$289

- 1 x 2015 J. Schram Noirs
- 2 x 2021 Schramsberg Brut Rosé
- 2 x 2022 Schramsberg Blanc de Blancs
- 1 x 2022 Schramsberg Blanc de Noirs



### SPARKLING AND RED SET

Retail: \$544/Club: \$409

- 1 x 2016 J. Schram Blancs
- 1 x 2022 Schramsberg Blanc de Blancs
- 1 x 2022 Davies Vineyards "Renteria 360 Vineyard" Cabernet Sauvignon
- 1 x 2022 Davies Vineyards "Napa Valley" Cabernet Sauvignon
- 1 x 2023 Davies Vineyards "Hyde Vineyards" Pinot Noir
- 1 x 2023 Davies Vineyards "Sonoma Coast" Pinot Noir



### ALL RED SET

Retail: \$645/Club: \$479

- 1 x 2022 Davies Vineyards "Leonardini Vineyard" Cabernet Sauvignon
- 1 x 2022 Davies Vineyards "Renteria 360 Vineyard" Cabernet Sauvignon
- 1 x 2022 Davies Vineyards "Red Cap Vineyard" Cabernet Sauvignon
- 1 x 2023 Davies Vineyards "Georgian Vineyards" Pinot Noir
- 1 x 2023 Davies Vineyards "Keefer Ranch" Pinot Noir
- 1 x 2023 Davies Vineyards "Three Amigos Vineyard" Pinot Noir



Scan code to order  
these exclusive bottle sets

## CORPORATE GIFTS



### NOW'S THE PERFECT TIME TO ORDER YOUR CORPORATE HOLIDAY GIFTS

Show your appreciation with elegant wine and gift offerings from Schramsberg and Davies Family vineyards that leave a lasting impression. Whether you're celebrating clients, partners, or employees, we have a range of thoughtful options to suit every style and budget.

#### CORPORATE GIFT OPTIONS INCLUDE:

##### CUSTOM GIFT SETS

Curated to reflect your brand, complete with personalized messaging or branded packaging.

##### PREDESIGNED GIFT SETS

Ready-to-ship favorites that pair our most popular wines with gourmet treats or accessories.

##### BOXED SETS

Elegant two- or three-bottle collections featuring our acclaimed sparkling or still wines in beautifully packaged boxes.

##### GIFT MEMBERSHIPS

Give the gift that keeps on giving with a wine club membership for ongoing appreciation.

#### TO DISCUSS AND ORDER A GIFT

Please email us at [orders@schramsberg.com](mailto:orders@schramsberg.com)  
or call 707-942-2419 or 707-963-4252.

## PLAN YOUR NEXT VISIT



### CAVE TOUR & TASTING EXPERIENCES

- Tour with All Sparkling Wine Tasting
- Tour with Sparkling and Red Wine Tasting
- Tour with Reserve Wine Tasting & Cheese Pairing

### TASTING ONLY EXPERIENCES

- All Sparkling Tasting
- Sparkling and Red Wine Tasting
- Custom Tasting



## DAVIES VINEYARDS

### TASTING EXPERIENCES

- Red Wine Tasting
- Sparkling Wine Tasting
- Red and Sparkling Wine Tasting
- J. Davies Estate Sauvignon Library Tasting
- Cabernet Sauvignon Tasting
- 2018 Pinot Noir Library Tasting
- Pinot Noir Tasting

### WINE ENHANCEMENTS

- Regiis Ova Caviar Flight
- Regiis Ova Ossetra (30 grams) Caviar Flight
- Cheese Plate

### WINE & FOOD EXPERIENCES

Please call (707) 709-4245 to book and for additional information.

- Wine and Caviar Brunch



*View and book reservations. Club benefits apply to both Schramsberg and Davies Vineyards experiences!*