

FEBRUARY 2021 CLUB NEWSLETTER

Dear Club Members,

Happy New Year! Happy New Year! 2021 has a fine ring to it. Good riddance to 2020. I don't think that any of us have ever wanted to turn the page on a year more than we did with this past one. We are grateful to have made it through to January, and while we know that challenges still lie ahead, we reach out into the new year with a sense of optimism. In our burnt hills, the first buds of spring have broken, rows of bright green ferns are bursting, and tiny redwood shoots emerge high above in the charred forest canopy. Life goes on, as it should, and another season is beginning. Plans for the 2021 vintage pick up with our vineyard partners across the region, and excitement replaces consternation. As our boys like to shout as they take the field, "Let's go!"

Speaking for our whole team at Schramsberg and Davies, we thank you for enjoying our wines and for supporting our business during this past difficult year. We have truly had to step up our game these past months to keep progress moving forward, now a source of additional pride as we begin role out this year's bottled offerings.

One sparkling style that has really gained popularity over the past few years is the uber dry "extra brut" style. At Schramsberg, we have been thrilled by the enthusiasm that we have received for various extra brut bottlings that we have crafted, including the Modicum Blanc de Blancs and Puck Blanc de Noirs. Our first such offering was the 2004 Extra Brut, a Pinot Noir-based blend bottle-aged five years on the yeast prior to release. Building upon that theme, and representing four of our top coastal Pinot Noir vineyards (Nobles, Jonive, Juster and Stevens) from an out-

standing vintage, we think that the 2013 Extra Brut included in this month's cellar club shipment may be as fine as we have produced in the genre.

Back by popular demand in February's Schramsberg Cellar Club sparkling shipment is a bottle of Davies red wine. The bountiful 2018 vintage provided us with the opportunity to make at least one bottle of Davies Napa Valley Cabernet Sauvignon for each of our club members. This special



Enjoying the verandah at their Victorian home are (from L to R) Hugh, Nelson, Monique, Hughie and Emrys Davies.

bottling, our seventh vintage of the Davies Napa Cabernet blend, represents eight of the valley's sub-appellations. Structured, dark berry fruits from Diamond Mountain, Howell Mountain and Atlas Peak support the softer, layered fruits of the valley floor extending from Calistoga to St. Helena, Rutherford, Oakville and Coombsville.

For our Davies red wine club members, we include one bottle of the aforementioned 2018 Davies Napa Cabernet along with one bottle each of our two 2018 Anderson Valley vineyard designated Pinot Noirs. Our tenth vintage of the lifted, elegant Ferrington, from the valley's southeast entry, is well contrasted with our fifth vintage of the more densely flavored, richly textured Goorgian, from the valley's north-

west end. Both sites are farmed by Paul Ardzooni, who we have now partnered with for over twenty years.

Another exciting development in our club program is the addition of library Davies red wines to the limited Jack & Jamie's Circle shipments. As you know we love to age our sparkling wines, and you might suspect that we love to age our red wines too. Now with twenty vintages of Davies red wine production under our belt, we

have just enough set aside to begin shipping a bottle from the library in every shipment to our Jack & Jamie's Circle members. How cool is that? Fittingly, included in this month's J&J package is a bottle of our 2009 J. Davies Estate "Jack and Jamie's Block" Cabernet, a special offering that we originally produced for the Schramsberg property's 150th anniversary. With eleven years of age, this wine is in a gorgeous point in its life, still bright and energetic, yet carrying exquisite depth and resolution. For our aged sparkling enthusiasts in the Riddler's Circle, we have pack-

aged a gently caramelized Crémant Demi-Sec from that same late, generous vintage (2009) and a still vibrant, yet delicately glazed Chardonnay-based Brut Napa Valley Carneros from the following year (2010).

We thank you again for supporting our family and the team at Schramsberg and Davies Vineyards. You have helped us make it through as challenging a year as we have experienced. Our hearts go out to you with Happy Valentine's Day greetings and wishes for the year ahead!

Hugh, Monique and the Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$135*)

2013 EXTRA BRUT

TASTING NOTES - "The 2013 Extra Brut leads with complex aromas of apricot preserve, brioche, candied ginger and glazed pear underpinned with toffee, vanilla custard and shortbread. On the palate a lengthy acidity with clementine and golden delicious apple juiciness is balanced by the rich complexity of lemon curd, peach cobbler, toasted almond and baked pineapple. This wonderful interplay leads to a crisp and clean refreshing finish."



VARIETAL COMPOSITION: 89% Pinot Noir, 11% Chardonnay

BARREL FERMENTATION: 36%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$90

2018 DAVIES VINEYARDS CABERNET SAUVIGNON NAPA VALLEY

TASTING NOTES - "The 2018 Napa Valley Cabernet Sauvignon opens with rich aromas of blackberry, plum and black cherry accentuated with notes of chai spice, cinnamon and dark chocolate. Silky tannins anchor the wine's palate where the juicy entry of red plum and blueberry leads to a vibrant acidity with hints of dried orange peel followed by a long finish of cassis, coffee, and cocoa."



VARIETAL COMPOSITION: 84% Cabernet Sauvignon, 14% Malbec, 2% Merlot

BARREL AGING (FRENCH OAK): 22 months (52% new)

ALCOHOL: 14.6%

SUGGESTED RETAIL: \$65

Riddler's Circle

(6 bottles for \$450*)

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

2010 BRUT NAPA VALLEY CARNEROS

TASTING NOTES - "Expanding on the Napa Valley appellation offerings that we produce, this wine has aromatic notes of citrus blossom, lime and Granny Smith apple that are alluring and capture your attention. On mid palate there are flavors of minerality, lemon custard and almond that make this wine bright and refreshingly gentle ending on a savory note with a long lingering finish."



VARIETAL COMPOSITION: 90% Chardonnay, 10% Pinot Noir

BARREL FERMENTATION: 30%

ALCOHOL: 12.0%

SUGGESTED RETAIL: \$140

2009 CRÉMANT DEMI-SEC

TASTING NOTES - "The 2009 Crémant has a complex tropical nose of candied pineapple and guava, with nuances of dried orange and delicate red raspberry. The fruitful aromas are complemented with notes of caramelized brown sugar and hazelnut. The palate is crisp and refreshing on entry with tropical flavors of papaya, mango and juicy pineapple. This sparkling wine offers rich flavors, viscous texture and a long, lingering finish."



VARIETAL COMPOSITION: 80% Flora, 17% Chardonnay, 3% Pinot Noir

BARREL FERMENTATION: 9%

ALCOHOL: 13.5%

SUGGESTED RETAIL: \$82

**plus tax and handling where applicable*

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



Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle each of the 2018 Davies Napa Valley Cabernet Sauvignon and the 2018 Georgian & Ferrington Pinot Noirs for \$150. *)
(Jack & Jamie's Circle will receive 2 bottles each of the above plus 1 bottle of the 2009 Jack & Jamie Cabernet Sauvignon for \$425. *)*

2018 DAVIES VINEYARDS CABERNET SAUVIGNON NAPA VALLEY

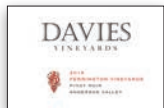
TASTING NOTES - "The 2018 Napa Valley Cabernet Sauvignon opens with rich aromas of blackberry, plum and black cherry accentuated with notes of chai spice, cinnamon and dark chocolate. Silky tannins anchor the wine's palate where the juicy entry of red plum and blueberry leads to a vibrant acidity with hints of dried orange peel followed by a long finish of cassis, coffee, and cocoa."



VARIETAL COMPOSITION: 84% Cabernet Sauvignon, 14% Malbec, 2% Merlot
BARREL AGING (FRENCH OAK): 22 months (52% new)
ALCOHOL: 14.6%
SUGGESTED RETAIL: \$65

2018 DAVIES VINEYARDS PINOT NOIR FERRINGTON VINEYARDS ANDERSON VALLEY

TASTING NOTES - "The Ferrington Pinot Noir features expressive aromas of bright red berry, plum and black cherry, with a touch of licorice and cola spice. The palate has a juicy entry and a dense midpalate with lingering acidity, offering flavors of plum black with a touch of dark chocolate."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (39% new, 28% once used)
ALCOHOL: 14.1%
SUGGESTED RETAIL: \$70

2018 DAVIES VINEYARDS PINOT NOIR GOORGIAN VINEYARDS ANDERSON VALLEY

TASTING NOTES - "The Goorgian Pinot Noir starts off with dense aromas of black cherry, and blackberry compote, followed by vanilla baking spice, and a touch of black tea. The balanced structure on the palate has a rich entry of blueberry and marionberry, with a long finish accentuated by nutmeg and cinnamon."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (38% new, 38% once used)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$70

2009 J. DAVIES ESTATE CABERNET SAUVIGNON JACK & JAMIE'S BLOCK DIAMOND MOUNTAIN DISTRICT NAPA VALLEY

TASTING NOTES - "Vibrant fruitful aromas of blueberry and black cherry are accentuated by mocha and black tea notes. The textured palate of cherry, raspberry, and a touch of leather reflect the predominant Cabernet Sauvignon blend, highlighting the white and red soils found in Jack and Jaime's Block. Initial fine grain tannins upon entry lead to density and richness on the palate. Bright, brash, and youthful now, this expressive wine will gain beautiful refinement and polish over the years to come."



VARIETAL COMPOSITION: 98% Cabernet Sauvignon, 2% Malbec
BARREL AGING (FRENCH OAK): 24 months (61% new)
ALCOHOL: 14.3%
SUGGESTED RETAIL: \$185



The Goorgian Vineyards, Anderson Valley. Photo by Elizabeth Carmel



Vineyard Partner Paul Ardzoomi in the Ferrington Vineyard, Anderson Valley

Schramsberg and Davies Vineyards Reviews:

2012 J. SCHRAM ROSÉ, NORTH COAST

97
POINTS

As deep, as rich and as refined as a champenized Rosé is likely to be, the 2012 J. Schram once again garners top marks and stands at the head of its class. It is both fruity and highly autolyzed with layer upon layer of cherries and creamy yeast, and, for all of its riveting richness, it evokes an uncanny sense of polish and real elegance. It is guaranteed to complement a serving of pan-seared foie gras or the likes of Lobster Newburg in ways that few wines can do, but it is just as sure to make even everyday fare more memorable than might be imagined. It is that good! (December 2020)



2011 J. SCHRAM, NORTH COAST

95
POINTS

The latest J. Schram from the 2011 vintage is, as always, a wine with richness to spare. It is, at every point, from its keenly autolyzed aromas to its seemingly unending flavors, a very deep and involving complex working with lovely integration of its manifold parts. It possesses terrific energy while displaying an uncanny sense of grace for a wine that is as uncompromisingly rich as it is, and, although on the one hand close to hedonistic, it is, on the other, a bottle that invites slow contemplation as it reveals more and more layering with each successive sip. (December 2020)

2011 RESERVE, NORTH COAST

95
POINTS

Full-on autolysis steals the stage here with near-nutty tones and toasted bread well ahead of what is now but vestigial fruit. The wine is extremely rich yet is also splendidly balanced, and, while not at all concerned with fruity brightness at this point in its life, it is enlivened by boundless, very fine bubbles. It wears its years with a great deal of grace even if it is beginning to dry just a bit at the edges, and it is a first-rate example of a well-aged cuvee that is certain to satisfy discerning fans of the style. (December 2020)

2015 BLANC DE BLANCS, SCHWARZE VINEYARD, NAPA CARNEROS

92
POINTS

100% Chardonnay. Touching all of the right Blanc de Blancs bases and doing so with a great sense of grace, this very bright, crisply finished edition combines a keen, but slightly restrained element of yeast and vivid, lemon-tinged fruit in a very vital, long-lasting mix. Just a tad sharp on the attack as good Blanc de Blancs is wont yet still conveying a good deal of richness, the wine shows an especially fine winemaking hand, and, while wonderfully expressive and inarguably delicious right now, it has the structure and energy to age effortlessly and is sure to remain vibrant for many more years. (December 2020)

2015 BRUT, PIEDRA LIBRE VINEYARDS, SONOMA COAST

91
POINTS

Persuasively, if not forcefully, suggesting strawberries, cherries and a hint of ripe pears on the nose with a somewhat subdued background of yeast, this dry, firmly balanced bottling summons a good sense of fruit throughout that successfully works to keep its slightly hard and acidic edges at bay. Brisk and very lively from initial sip to finish, it very capably fills the need as a bubbly perfectly suited to sipping with a wide range of finger foods and will start off the evening in fine fashion. (December 2020)



2016 J. DAVIES "JAMIE" CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT - CELLAR SELECTION - BEST OF THE YEAR 2020, BUYING GUIDE

95
POINTS

Made from estate-grown grapes, this wine opens in soft, supple tannins and a wealth of powerful black fruit. Expansive and weighty on the palate, it unfurls integrated acidity throughout. Black pepper, dried herb and crushed rock components give it an enduring earthiness. (November 2020)

2011 J. SCHRAM, NORTH COAST - BEST OF THE YEAR 2020, BUYING GUIDE

93
POINTS

Handsome and fully mature, this well-aged bottle of bubbles is all about complexity. Tempting aromas of toasted walnuts and buttered baguettes are backed by mellow lemon and tangerine notes that keep the palate fresh from the start to the lingering finish. (November 2020)

94
POINTS

2018 DAVIES VINEYARDS PINOT NOIR, GEORGIAN VINEYARDS, ANDERSON VALLEY - EDITORS' CHOICE (December 2020)

93
POINTS

2018 DAVIES VINEYARDS PINOT NOIR, FERRINGTON VINEYARDS, ANDERSON VALLEY (December 2020)

91
POINTS

2018 DAVIES VINEYARDS PINOT NOIR, ANDERSON VALLEY (December 2020)



2017 BRUT ROSÉ, NORTH COAST

90
POINTS

Brisk and fresh, with lovely rose petal and orange blossom aromas, and crisp lemon and strawberry flavors that linger. (November 2020)

All In The Family...



We'd love to share the news of our Schramsbaby. Guy Boyer was born April 14th 2020, at the height of the global pandemic, in Los Angeles. Despite all the challenges of being apart from friends and family this year, this little boy has brought us so much joy! We enjoyed toasting the new year with a 2006 Blanc de Blancs and we know 2021 is going to be a great year! We drink Schramberg for all our special occasions, starting with our engagement at the winery, back in 2014. Thank you for the cute onesie and providing a fun photo opp for mom (no babies imbibed in the making of this photo). Cheers!

Aislinn & Nick, Manhattan Beach, CA
Cellar Club since 2014



Just a quick thank you for all the fun bubbles you've shipped to us over the years! Our first trip to the Napa area was in 2008 and we've returned many times. Our favorite tastings are always at Schramberg and Davies Vineyards. We were supposed to celebrate our 20th wedding anniversary on Maui, but instead had a fun night out in Seattle the week before indoor dining was closed down again due to the pandemic. We celebrated our 20th anniversary on 11/11/20 with a 2000 J Schram Late Disgorged, from the year we were married! Cheers to your team and your wonderful wines and sparkling wines. Hopefully we will be celebrating our 40th on 11/11/40 with a special bottle from this crazy year of 2020!

Jeff and Michelle, Shoreline, WA
Cellar Club since 2008, Riddler's Circle since 2013



Jamie and Josh (our daughter and son-in-law) cheer the holiday with your excellent 2016 Querencias, while six-month old Robbie, who clearly knows a good thing, looks on.

Steve & Sue, Portsmouth, NH
Cellar Club since 2007!!



We hope our friends at Schramberg had a safe and enjoyable Thanksgiving. After Zoom calls with family and friends, we are settling down for dessert and finishing off the bubbles we opened for dinner.

Russ & Beverly, Mountain View, CA
Cellar Club since 2001, Riddler's Circle since 2007!!



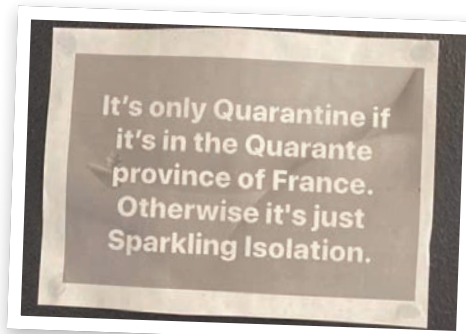
We might not be with family or friends this Thanksgiving but we're not without our favorite champagne! Making the most of this quiet day and wishing you all a Happy Thanksgiving.

Becky & Chris, Chico, CA
Cellar Club since 2008!!



May everyone at Schramberg and Davies stay healthy and enjoy the holidays. Hoping to see you and your colleagues in 2021.

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



Kayleen & Michael, Monterey, CA
Cellar Club since 2014, Riddler's Circle since 2017

All In The Family...



Charles Robert Lucas was born February 8th, 2020... on his Mother's birthday of all days! We continued our tradition of opening a bottle of J Schram (in the hospital) the day he was born and giving him a teeny taste on the lips as a baptism by champagne! Here he is at 4 months with the bottle we opened, thank

you so much for the adorable "Schrambaby" onesie! Also, any update on the Riddler's Circle opening up? I think it's been a few years, but worth an ask!

Abigail & Robert, Colorado Springs, CO - Cellar Club since 2012



Enjoying some of our favorite bubbles during the November elections.

*Liz & Ruben, San Jose, CA - Cellar Club since 2003,
Riddler's Circle since 2019*



I have to tell you we opened a Magnum of 1995 Reserve last Saturday for my husband's 53rd birthday! It was soooo yummy. We are all still dreaming of it!!

*Rebecca & Steve, Woodway, WA
Cellar Club since 2004!!*



This was from our wedding last year!

Happy Holidays!

*Debra & John,
Chico, CA
Davies Club since 2015*



Virtual Tastings!

Enjoy a taste of Napa, while relaxing in the comforts of your own home!

We offer a selection of ways to join us at Schramsberg and Davies Vineyards, while nestled in your favorite chair and enjoying the views from your own backyard.

LIVE VIRTUAL TASTINGS:

Have you ever wondered if you can taste the blueberry notes or smell the orange petal essence, like a winemaker does? Our Live Virtual Tastings are wonderful opportunities to taste side-by-side with members of our team, while being entertained with stories from our special guests. During each of these tastings, Hugh Davies or one of our other team members are streamed live on our Facebook video and YouTube channels, for a tasting of three to four bottlings and a lively discussion. Previous special guests include: John York, owner of the SF 49ers; Winemaker Celia Welch, Screaming Eagle; Chef Holly Peterson with Flourish Chocolate; Whittaker Strain from Bodega Bay Oyster Company; and Celebrity Chef Bren Herrera. Please check out our events pages for when we are holding our next Live Virtual Tasting and to pre-purchase the tasting set in order to join along with the fun.

PRIVATE VIRTUAL TASTINGS:

If you can't visit us in person, let us bring the Napa Valley to you! We offer you the opportunity to join one of our wine educators through Zoom, for a virtual tasting of our Schramsberg sparkling and Davies still wines. Go ahead and coordinate with your family members and friends, and share in the experience of a personalized tasting. Our wine educators are there to guide the conversation, dive deep into the winemaking process, and spice up the time with stories about the wineries and Napa Valley life. Do you want to do an all sparkling experience? We can do that. How about a tasting of all five of our vineyard designate Pinot Noirs? It's not problem. If Cabernets are of more interest, then we can pull together a tasting of four vineyard designate Cabs for you. Each tasting is tailored for each person, so you are able to get the exact experience that you want.

To coordinate your private virtual tasting experience, please contact our Davies Hospitality Manager Rimple Nayyar at rnayyar@schramsberg.com or 707-709-4251 or our Schramsberg Visitor Center Manager Lisa McBeardsley at 707-942-4558 or lmcbeardsley@schramsberg.com.

Winemakers Corner: Report for Winter 2020

JESSICA'S CORNER

Happy New Year from Davies Vineyards!

By the time you read this, we will have bottled the 2019 Pinots as well as the 2018 Jamie. Each year, our team returns from the holiday break and dives right into assembling the final blends for these wines so that we can have everything ready by the end of January. Bottling these wines is the culmination of countless hours of hard work by this team and if you ask me, it is the most stressful part of the winemaking process. For bottling to go smoothly, everything needs to go according to plan. Bottles and corks need to be delivered, labels need to be proofed and printed, the wine needs to be racked and blended, and every person involved along the way needs to work with everyone else to make sure the wine gets where it's supposed to go.

After we're done with bottling, we'll keep working on the 2019 Cabernets, making sure that the blends we've made are as complete as possible prior to the spring. We'll have one more look at them in early summer, right before we bottle them in August. We will continue to take care of the precious 2020 vintage Pinots and the small amount of Cabernet we were able to produce before the season's abrupt end. While not a large vintage, I'm hoping that the wines will show the resilience and flexibility that was required to bring them to this point. To say that 2020 was challenging would be a gross understatement, however I hope that 2021 is a year full of happiness and phenomenal wines for all of you.



Enologists Mara Ambrose and Shawn McIlvenna hard at work during dosage trials.



Instant Wine Cellar

ANTON'S CORNER

Happy 2021 everyone. I hope you had a wonderful holiday season and start to the new year despite the obvious challenges. We certainly enjoyed the respite between harvest and the onset of blending and bottling season.

Now though it's time to focus the mind and senses on blending 250 base lots into 14 cuvees, starting with the têtes de cuvées and working our way down to the two Mirabelles. This wide variety of base wines provides a wonderful palette for interpreting the 2020 season and folding its unique character into the canvas of our House Style. As always, the aim is to create wines of the highest quality that are instantly recognizable as bearing the Schramsberg stamp.

For me, the initial tastings have revealed the most consistent set of wines stretching back to my first harvest here in 2015. They display a very attractive immediacy borne of the balance of aromatic, flavor, textural and acid intensities. We're also very encouraged by the results of the new bacterial strain used for malolactic fermentation in a portion of barrels. It brightened the fruit profile whilst retaining the additional depth of character and weight associated with the barrel fermentations.

While the winemaking team pontificates about the subtle nuances of virtually identical blends the cellar team is getting on with the real work of readying the SS Schramsberg for tirage bottling and the production team is hard at work disgorging future releases. Out in the vineyards pruning continues as we prepare for an expected early bud break and growing season on the back of a relatively dry winter.

All the best for the rest of the year. With the fake corner thankfully behind us, fingers crossed we turn the real one soon.

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 clubs@schramsberg.com

To place an order, please call 1-800-877-3623 or 707-942-2419; to purchase online: www.schramsberg.com

Please note: If you make changes to your on-line account, please remember this also affects your club shipments so be sure to contact us directly if you have special instructions.

- Special club pricing on all purchases at the winery and on-line (which often include shipping).
- Special "Club Only" member's tasting* at specified time most days; please call to schedule an appointment. For tour/tasting reservations email visitorcenter@schramsberg.com (707-942-4558) or daviesinfo@schramsberg.com (707-709-4245).
- Invitations to club and winery events around the country.
- Shipments go out four times a year in February, April, October and December, via FedEx ground, (unless otherwise requested weather permitting). *An adult signature is required. If you are going to be traveling, please let us know and we will postpone your shipment. If you have changed your address or place of business since the last shipment, please let us know at least two weeks prior to the next shipment. Redirects, returns and reshipments will incur additional costs.*
- You may select to use FedEx or UPS 2 day for your shipments at an additional charge. Please let us know your preference.
- Hold for pickup by third party shipper members: please keep in mind your shipments can be delayed 2-3 weeks by your shipper. Please call them direct to check on your shipment and to update address and credit card once you've updated with us.
- Your credit card is charged 7-10 days prior to the shipment to allow us time for processing. *Please notify us of changes prior to processing.*
- We stand behind our wines and will replace any wine that has been compromised and include it with your next club shipment.
- **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary, or discounted, visit for four with every scheduled visit to either of our two wineries.* Elevated experiences are available to members at a reduced rate.
 - \$450/\$900 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 \$450 one shipment of 12 bottles at \$900 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, or discounted, visit for two with every scheduled visit to either of our two wineries.* Elevated experiences are available to members at a reduced rate.
 - \$135/\$270 per **Cellar Club** shipment (*three shipments of 2 bottles at \$135 and 1 shipment of 4 bottles at \$270 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

(event dates and times subject to change, please contact us for details)

2021

FEBRUARY

- | | |
|-------|--|
| 8 | February Club Packages Ship |
| 10 | Winemaker Dinner
Coco's Seafood and Steakhouse
Oconomowoc, WI
CocoSteakhouse.com or 262-465-6878 |
| 11-15 | Vintner Weekend at Triple Creek Ranch
Darby, Montana
Info@TripleCreekRanch.com
406-821-4600 |
| 16-20 | Napa Valley Vintners Virtual Library Wine Auction
auctionnapavalley.org |
| 25 | Virtual Tasting with other CA sparkling wines - Tentative |

APRIL

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| 12-13 | April Club Packages Ship |
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MAY

- | | |
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| 15 | Annual Spring Club Event - Tentative |
| 28-30 | BottleRock Napa Valley - Tentative
Napa Valley Expo Center
www.bottlerocknapavalley.com |

OCTOBER

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| 11 | October Club Packages Ship |
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DECEMBER

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| 6 | December Club Packages Ship |
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Current Offerings

DAVIES VINEYARDS

DIAMOND MOUNTAIN ESTATE MEMBER PRICE

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON			
750 ML	2016		\$ 191.25
J. DAVIES ESTATE CABERNET SAUVIGNON			
750 ML	2017		\$ 102.00
750 ML	2016		\$ 102.00
1.5 L	2017		\$ 204.00

CABERNET SAUVIGNON MEMBER PRICE

RED CAP VINEYARD, HOWELL MTN. NAPA VALLEY			
750 ML	2017	LIMITED AVAILABILITY	\$ 85.00
RENTERIA 360, OAKVILLE, NAPA VALLEY			
750 ML	2017		\$ 85.00
SAINT HELENA			
750 ML	2017		\$ 72.25
NAPA VALLEY			
750 ML	2018	NEW RELEASE	\$ 55.25
750 ML	2017		\$ 55.25
750 ML	2016		\$ 55.25



PINOT NOIR MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
GOORGIAN VINEYARDS, ANDERSON VALLEY			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
HYDE VINEYARDS, NAPA VALLEY CARNEROS			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
NOBLES VINEYARD, FORT ROSS-SEAVIEW			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
PERRY RANCH VINEYARDS, RUSSIAN RIVER VALLEY			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50

PINOT NOIR - CONTINUED MEMBER PRICE

THREE AMIGOS, NAPA VALLEY CARNEROS			
750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
ANDERSON VALLEY			
750 ML	2018		\$ 38.25
NAPA VALLEY CARNEROS			
750 ML	2018		\$ 38.25
SONOMA COAST			
750 ML	2018		\$ 38.25

SCHRAMSBERG VINEYARDS

J. SCHRAM ROSÉ MEMBER PRICE

750 ML	2012	NEW RELEASE	\$ 136.00
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J. SCHRAM MEMBER PRICE

750 ML	2011	LIMITED AVAILABILITY	\$ 110.50
1.5 L	2011	LIMITED AVAILABILITY	\$ 204.00

RESERVE MEMBER PRICE

750 ML	2011		\$ 110.50
1.5 L	2011		\$ 204.00
1.5 L	2010	LIMITED AVAILABILITY	\$ 204.00

EXTRA BRUT MEMBER PRICE

750 ML	2013	NEW RELEASE	\$ 76.50
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LATE DISGORGED

BLANC DE BLANCS LD MEMBER PRICE

750 ML	2008	LIMITED AVAILABILITY	\$ 93.50
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APPELLATION/VINEYARD DESIGNATE

SCHWARZE VINEYARDS NAPA VALLEY CARNEROS			
BLANC DE BLANCS			
750 ML	2015		\$ 76.50
PIEDRA LIBRE VINEYARDS SONOMA COAST			
"FREESTONE-OCCIDENTAL" BRUT			
750 ML	2015		\$ 76.50



BLANC DE BLANCS MEMBER PRICE

375 ML	2015/2016		\$ 21.25
750 ML	2017		\$ 34.85
1.5 L	2017	LIMITED AVAILABILITY	\$ 69.70
3 L	2016		\$ 263.50
9 L	2015	LIMITED AVAILABILITY	\$ 816.00
12 L	2015	LIMITED AVAILABILITY	\$ 1,190.00

BLANC DE NOIRS MEMBER PRICE

750 ML	2017	NEW RELEASE	\$ 36.55
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BRUT ROSÉ MEMBER PRICE

750 ML	2017		\$ 39.95
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CRÉMANT DEMI-SEC MEMBER PRICE

750 ML	2016		\$ 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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SCHRAMSBERG SABER IN WOOD BOX MEMBER PRICE

SABER			\$ 123.25
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Hush Puppies with Remoulade

By Emily Kaiser, Food & Wine Magazine

PAIR WITH SCHRAMSBERG EXTRA BRUT

INGREDIENTS:

Hush Puppies

- 1 C. Coarse yellow cornmeal
- 1 C. All-purpose flour
- 2 T. Sugar
- 1 T. Baking soda
- 2 t. Kosher salt
- 2 t. Dried oregano
- 2 t. Cayenne pepper
- ½ t. Freshly ground black pepper
- 3 Large eggs, lightly beaten
- ¾ C. Milk
- 2 Scallions, finely chopped
- 1 T. Vegetable oil, plus more for frying

Remoulade

- ¾ C. Mayonnaise
- 2 T. Whole-grain mustard
- 1 T. Ketchup
- 1 T. Cider vinegar
- 1 Medium shallot, minced
- 1 Scallion, finely chopped
- Tabasco sauce
- Salt and freshly ground pepper

DIRECTIONS:

- In a large bowl, whisk the cornmeal with the flour, sugar, baking soda, salt, oregano, cayenne pepper and black pepper. In a medium bowl, whisk the eggs with the milk, scallions and the 1 tablespoon of vegetable oil. Stir the wet ingredients into the cornmeal mixture until just blended. Cover and refrigerate the batter for 1 hour.
- In a medium bowl, whisk the mayonnaise with the mustard, ketchup, cider vinegar, shallot and scallion. Season the remoulade with Tabasco, salt and pepper.
- In a medium saucepan, heat 2 inches of oil to 325°. Set a large rack over a baking sheet. Drop 6 rounded tablespoons of batter at a time into the hot oil and fry, turning once, until the hush puppies are browned and crisp, about 2 minutes. Using a slotted spoon, transfer the hush puppies to the rack to drain. Serve the hush puppies hot with the remoulade.

**The hush puppy batter can be refrigerated for up to 1 day.
The remoulade can be refrigerated for up to 2 days.



Steak and Potato Bites

- courtesy of Tyler Florence

SERVE WITH DAVIES VINEYARDS NAPA VALLEY CABERNET SAUVIGNON

INGREDIENTS:

Bearnaise Sauce

- ¼ C. Chopped fresh tarragon leaves
- 2 Shallots, minced
- ¼ C. Champagne vinegar
- ¼ C. Dry white wine
- 3 Egg yolks
- 1 Stick butter, melted
- Salt and pepper

Bites

- 1.5 lb. Small red potatoes
- 2 Medium sized filet mignon
- Bearnaise Sauce
- Salt and pepper
- Chives for garnish, optional

DIRECTIONS:

Bearnaise Sauce

- Make the bearnaise reduction first. In a small saucepan, combine the tarragon, shallots, vinegar and wine over medium-high heat. Bring to a simmer and cook until reduced by half. Remove from heat and set aside to cool.
- Blend yolks and bearnaise reduction together. With the blender running, add ⅓ of the butter in a slow steady stream. Once it emulsifies, turn the blender speed up to high and add the remaining butter. Season with salt and pepper and set aside in a warm spot to hold the sauce.

Bites

- Salt and pepper steaks well on all sides and let rest to come to room temperature for 10 min.
- Fill a pot of water and add Little Potatoes, no need for washing or peeling. Bring to boil, reduce heat and simmer for 15 min. Drain and let cool.
- Preheat BBQ and grill the steak about 5 min. per side or until desired doneness. Let rest for 5 min. while potatoes cool enough to handle.
- Slice potatoes in half. Cut steak in slices and lay a slice on each potato half.
- Drop a small spoonful of Bearnaise Sauce on each potato steak stack and garnish with chives if desired. Serve immediately.

