



DAVIES
VINEYARDS

OCTOBER 2021 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

Gratitude is the word this year. We thank our winery staff, growers, restaurateurs, retailers, associates, and club members for helping us move our business safely through the challenges of wildfires and the pandemic. It feels like we have through the worst of it, and we are doing our best to remain vigilant, flexible, and positive. Our winery team is working hard, along with the broader North Coast wine community, in planning for a long-term, sustainable future. We're excited to take on the challenges that lie before us.

While about half of the trees on our Schramsberg property perished in the Glass Fire, we're now working with arborists to remove hazardous dead vegetation and to replant with a new generation of saplings. In the meantime, volunteer natives are populating burnt slopes while underbrush continues to be eliminated in closer proximity to our building infrastructure. With an eye towards the bigger climate and energy picture, we're also thrilled to have just installed a solar panel array on the rooftops of the Davies Winery in St. Helena. We have also expanded upon the Schramsberg property solar array as well, enabling us to fully power both of our winery properties.

Meanwhile, vines continue to grow and produce. With more moderate summer temperatures around our coastal valleys and hill-sides than we've seen in the past few seasons, the 2021 harvest delivered delicious fruit, brimming with bright flavors and vibrant acidity. While yields are modest and some sites are particularly strained for water, we're enthusiastic about the vintage's quality and bullish about vineyard health going forward.

Grateful for the visitors who again have flocked to California's wine country this past summer, we are pleased to invite you back to join us in a mostly unrestricted post-pandemic atmosphere. We just carried out our first Camp Schramsberg program in eighteen months, and we're planning for the



Monique and Hugh Davies at Davies Vineyards in St. Helena. Credit - Tim Carl

next this coming March. There are several other food & wine experiences being offered at Schramsberg and Davies this fall and winter, while winemaker dinners are again being scheduled in restaurants across the country. All the while, we're building up towards the North and Baltic Sea Cruise next July 17-31! Please check your calendars as we would be overjoyed to have you join us.

As for now, October is always an exciting month for us. It marks the end of the current growing season, but also the release of most of our Cabernet Sauvignon offerings. Jack & Jamie Circle members will receive the 2017 J. Davies Estate "Jamie", the sixth vintage of our signature eight-barrel section from our historic Diamond Mountain property. All Davies Club members will receive the 2018 J. Davies Estate Cabernet Sauvignon, the eighteenth vintage of this bottling, which represents the full array of vineyard blocks on our hillsides ranging from 500 to 1,000 feet in elevation. The other red gem this shipment is the first release of our 2019 Davies Pinot Noirs, from the Three Amigos vineyard along Las Amigas Road at the very southern end of the Napa Carneros. We give thanks to the Rob Sinskey Family and their team for allowing us to produce a delicious red wine from their storied vineyard these past few years.

For our Schramsberg Cellar Clubbers, we are similarly proud of the selections

headed your way this October. Representing our very best effort with Pinot Noir in our sparkling program is the "Reserve", and the 2012 is as fine as we have ever produced. The Marin County vineyards in our portfolio (Redding Ranch, Skywalker and Stevens) truly shined in the generous, late-ripening 2012 season, and they form the core of this richly complex and layered, yet still vibrant, energetic brut bottling. Another club favorite packaged in this month's shipment is the Querencia Brut Rose. With its tart, tangy Chardonnay base, the red berry Pinot Noir essence is zesty and lifted in our Carneros Appellation Brut Rose. Proceeds from the sales of Querencia support the JLD Napa Agricultural Land Preservation Fund, and we thank you for contributing to this worthy local effort. Riddler's Circle members will also enjoy two Schramsberg sparkling offerings from our library: 2008 Reserve and the 2010 Brut Rose.

Again throughout this unusual stretch of time, please know how thankful we are for your patronage and thirst. We truly look forward to our next opportunity to raise a glass with you!

Hugh, Monique and the
Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$140*)

2012 RESERVE

TASTING NOTES - “The 2012 Reserve presents aromas of orange marmalade, peach cobbler, graham cracker, and toffee, which evolve into hints of apricot, marzipan, and honey. Enveloping flavors of cinnamon apple, warm baked pineapple, vanilla spice, and ginger lead into layers of apricot cake, baked orange and almond. This delicious wine ends with fresh, bright acidity and a zesty finish on the palate.”



VARIETAL COMPOSITION: 88% Pinot Noir, 12% Chardonnay

BARREL FERMENTATION: 44%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$130

2017 QUERENCIA

TASTING NOTES - “The 2017 Querencia has a bright, fruitful bouquet of raspberry, orange zest, pineapple, and mango, with hints of cranberry, red apple, ruby red grapefruit, and honeysuckle. On the palate, crisp, clean acidity sustains lasting flavors of apricot, orange and candied lemon. Additional layers of fresh citrus rind and white peach lead to a refreshing quenching finish.”



VARIETAL COMPOSITION: 74% Chardonnay, 26% Pinot Noir

BARREL FERMENTATION: 24%

ALCOHOL: 12.5%

SUGGESTED RETAIL: \$65

**plus tax and handling where applicable*



Production team loading the first grapes at the Davies Winery.

Riddler's Circle

(6 bottles for \$460*)

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

2008 RESERVE

TASTING NOTES - “The 2008 Reserve exhibits bursting, fruitful aromas of red apple, caramelized pear and lemon bar, that gain complexity with touches of toffee, honey and candied pecan. Flavors of baked orange cake, vanilla custard, and shortbread cookie are followed by developed notes of graham cracker and cinnamon. The palate is rich on entry with a dense structure supported by long mouthwatering acidity.”



VARIETAL COMPOSITION: 80% Pinot Noir, 20% Chardonnay

BARREL FERMENTATION: 41%

ALCOHOL: 13.1%

SUGGESTED RETAIL: \$160

2010 BRUT ROSÉ

TASTING NOTES - “The 2010 Brut Rose has bursting aromas of fresh strawberry, Mandarin orange and Ruby Red grapefruit. The fruitful nose is complemented by notes of warm bread dough and roasted hazelnuts. On the palate, there are flavors of watermelon, strawberries, tangerine and lemon chiffon. The wine finishes with a bright and crisp acidity that is long, tangy and refreshing.”



VARIETAL COMPOSITION: 75% Pinot Noir, 25% Chardonnay

BARREL FERMENTATION: 30%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$100



Our first load of Pinot Noir grapes from Ferrington Vineyard in Anderson Valley.

Davies Club and Jack & Jamie's Circle

(The Davies Club receives 1 bottle each of the 2018 J. Davies Estate Cabernet Sauvignon, and the 2019 Davies Three Amigos Pinot Noir for \$155. Jack & Jamie's Circle receives 2 bottles each of the above, plus 1 bottle of the 2017 Jamie for \$435.)

2017 J. DAVIES "JAMIE" CABERNET SAUVIGNON

DIAMOND MOUNTAIN DISTRICT,
NAPA VALLEY

TASTING NOTES - "The 2017 J. Davies Estate "Jamie" opens with captivating aromas of boysenberry, vanilla and dark chocolate, with hints of black raspberry purée and coffee. The palate welcomes lush red and black fruits including blackberry and cherry, mingled with layers of star anise, baking spice,



tobacco and wild thyme. The body is supported by finely grained tannins and a well-structured finish."

VARIETAL COMPOSITION: 96% Cabernet Sauvignon, 3% Malbec, 1% Petit Verdot
BARREL AGING (FRENCH OAK): 28 months (75% new)

ALCOHOL: 14.8%

SUGGESTED RETAIL: \$230

2018 J. DAVIES ESTATE CABERNET SAUVIGNON

DIAMOND MOUNTAIN DISTRICT,
NAPA VALLEY

TASTING NOTES - "The 2018 J. Davies Estate Cabernet Sauvignon opens with dense black plum, vibrant blackberry, rich cocoa and notes of black pepper, complemented by undertones of tobacco leaf and mountain sage. Flavors of marionberry, black cherry, baking spice and mocha lead to a lush and coating finish. Youthful yet integrated tannins anchor the wine's rich mouth-filling weight."



VARIETAL COMPOSITION: 88% Cabernet Sauvignon, 6% Malbec, 6% Petit Verdot
BARREL AGING (FRENCH OAK): 22 months (65% new)

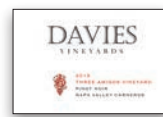
ALCOHOL: 15.0%

SUGGESTED RETAIL: \$130

2019 DAVIES VINEYARDS PINOT NOIR

THREE AMIGOS VINEYARDS,
NAPA VALLEY CARNEROS

TASTING NOTES - "The 2019 Three Amigos Pinot Noir features enticing aromas of black raspberry, strawberry, rhubarb and dark chocolate, combined with touches of black pepper and coriander. The youthful structure engages with layered flavors of bright cranberry, just-ripe strawberry and rhubarb, with touches of ginger and hibiscus on the finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (42% new, 26% once used)

ALCOHOL: 14.5%

SUGGESTED RETAIL: \$75

Schramsberg and Davies Vineyards Reviews:

2012 SCHRAMSBERG VINEYARDS RESERVE, NORTH COAST



96
POINTS

This Pinot-Noir dominant (88%) sparkling wine is released nine years after the fruit is harvested. Notes of cashew, vanilla and lemon chiffon are subtle and the creamy mouthfeel is fine-tuned and exquisite. Bubbles are light and lively, bursting with chamomile and summer pear. Sept 2021

2018 DAVIES VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY



91
POINTS

14% Malbec; 2% Merlot. There may be more complex wines in this review, and there are certainly more intense wines as well, 183 complex and it is impeccably crafted stuff that, while very solidly structured and balanced to age famously for upwards of twenty years, already shows the first gleanings of the beauty inherent in genuinely great Cabernet.

2012 SCHRAMSBERG VINEYARDS RESERVE, NORTH COAST



93
POINTS

Plush and rich, with plump strawberry and apple brioche flavors accented by roasted ginger and toasty spice notes that build toward a decadent finish.

VALUE PICK OF THE WEEK – 2018 J. DAVIES ESTATE "JD" CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT

93
POINTS

This has a deep reserve of steeped plum, warmed cherry puree and blackberry pâte de fruit notes, with seductive aromas of sweet bay leaf and sassafras. Singed juniper and anise lace the finish as the fruit drives through, with a sleek mineral note. Really solid. - July 2021

2018 DAVIES VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY

92
POINTS

Nicely packed with plum, currant and blackberry purée flavors laced with black licorice and framed by a perfectly integrated alder note. Flash of sweet bay in the background, too.

Schramsberg and Davies Vineyards Reviews:

Napa Valley Wine Insider

SCHRAMSBERG VINEYARDS TOASTS TO 2021 HARVEST, FIREFIGHTER EFFORTS

At this year's annual Schramsberg Vineyards harvest toast, gratitude took center stage as vintner Hugh Davies extended his thanks to firefighters after the challenging year prior with the Glass Fire.

While the Schramsberg winemaking and field staff gathered at the press pad on Wednesday to toast to its 2021 vintage, much of the toast also addressed the hardships that the company -- and frankly, the region -- have overcome.

One member of Cal Fire, Jason Downs, was at the event and was called out by

Davies for his continued support of wine country and the Schramsberg estate. Davies retold the story of when the Glass Fire hit their area, thanking Cal Fire for their efforts in saving their crop and property.

"Somebody had spent the better half of the day urging the firefighters to come up, we had picked some fruit and it was hanging out in bins and we couldn't get it off the property, but we had fire burning its way all the way from the backside of our vineyards," said Davies. "Cell phones weren't working that well, and so we went down to the road because we really needed help, and within five minutes the first fire truck showed up, with

Jason on the truck. Two more trucks came right after that, and the next thing you know there were 16 firefighters on the property."

"And in the end," Davies said emotionally, "As crazy as that fire was, Schramsberg is not slowing down, but rather speeding up. Director of Winemaking Sean Thompson says the vineyard is expecting to clock in around 1,200 tons of Chardonnay instead of their usual 900, and will have a larger harvest this year than last if all goes well.

"We are really pushing the max level that we've done, and much of that will be done for sparkling right here," said Davies.

NEW TV SERIES "WINE UNCORKED"

Cedric the Entertainer travels to Napa Valley to examine the history of the region and the unique wine it produces in the pilot for the new series, Wine Uncorked, airing on Spirits Network. Cedric features in the show and serves as a producer, while the program is hosted by Patrick Ney... The rest of the episode features acclaimed winemakers like Helen Keplinger and trips to celebrated wineries like Chateau Montelena, Stag's Leap, Schramsberg, RD Winery (the first Vietnamese-owned winery in the region) and Chappellet...

RollingStone

All In The Family...



We just wanted to pass along our thanks for a wonderful bottle of bubbles for our daughter's engagement!

We celebrated our daughter's surprise (to her) engagement with an engraved magnum of J. Schram! Thank you to your team for making sure it arrived on time for the special day! We can't imagine any celebration without your bubbles!

Cheers to the newly engaged Leila & Matt!

Shelly & Russ, Naples, FL - *Cellar Club since 2017, Double up Cellar Club since 2019*



When better to open the three-liter 2015 Blanc de Blancs than for our son Matthew and his fiancée Kate's engagement party. Thank you for adding to the fun!

Mark & Nancy,
Nashville, TN
Cellar Club since 2017



We purchased this 2010 Blanc de Blancs Salamanazar in Oct. 2016 to save for a special occasion. We decided that saying good riddance 2020 and welcome 2021 was the right time. We shared with our "pod" and enjoyed every drop! Thank you Schramsberg!

Cheers to returning to some form of normalcy.
Dori & Michael, Plano, TX - *Cellar Club since 2013, Riddler's Circle since 2019, Davies Club since 2018*

All In The Family...



My mom, after a long full life of almost 95 years, passed away peacefully on Thursday night. She loved champagne. In her honor we drank a 2012 J Schram Rose tonight. She would be pleased. I plan to serve bubbles at the food celebration after her memorial.

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



You'll not be surprised that a 2017 Blanc de Noirs pairs perfectly with a BLT, made with some delicious home-grown tomatoes. Cheers from western North Carolina!

Michael and Denise, Bostic, NC - Cellar Club since 2016, Riddler's Circle since 1/21

Lucy and I had the fortunate pleasure to celebrate our 50th wedding anniversary on April 17. We shared our favorite Schramsberg sparkling wine J. Schram Rose from 2009. We did allow our son and daughter to have a glass. Schramsberg has long been our favorite winery. Beth, we appreciate you as our club manager and friend. Thank you for all you do for us and many other members. Tell Hugh we will always remember him coming to Birmingham several years ago to share his story and wine.

Clyde & Lucy, Sevierville, TN - Cellar Club since 2002, Davies Club since 2021, Riddler's Circle 2007-2011



We just had the most incredible find for my birthday dinner in SF at Lazy Bear restaurant. A 1995 Schramsberg Brut Rosé Cuvée de Pinot Napa Valley "Champagne". I feel like that has to be one of the oldest Schramsberg Rosé I've ever found. Was pretty much the best bottle of the evening. We were all amazed at how well it held up the test of time. We enjoyed it with fellow SF club members Joe and Jen. I included a couple pictures of the bottle. Happy to add to next newsletter.

Jonathan & Daniel, San Francisco, CA - Cellar Club since 2004, Riddler's Circle since 2020



Well, a year delayed due to the pandemic, but all went well and Hannah and Joshua were married on August 27th in the Carmel Mission Basilica. Lots of Schramsberg to go around (I sabered this bottle later in the evening).

Tony & Michelle, Walnut Creek, CA - Cellar Club since 2007!!



We saved this special bottle of 2008 Schramsberg Reserve in celebration of the birth of our first child, Claire! There was no better day to pop the cork than on Mother's Day. Thank you for the adorable Schramsbaby onesie! We can't wait to take Claire on her first trip to Napa to see her friends at Schramsberg.

Cheers, Amanda & Dan, Chicago, IL - Cellar Club since 2018

So just had to share this AMAZING pairing. My husband is from Louisiana and he served spicy shrimp boudin as an appetizer and the Blanc de Blanc was the perfect complement to this dish! Our dear friend Gary brought the bubbles! We will definitely drink this with each bite of boudin going forward! (It pairs well with gumbo too!)

Enjoyed by Stefan and Lizanne, Franklin, Tennessee - Cellar Club 2018-2020



We celebrated our December 2020 wedding with a special bottle of Schramsberg. Thank you for making it a sparkling event! Also, we had some lovely Schramsberg sparkling wine at our small wedding dinner. Thank you for being part of our special day!

Tracy & Brian, Laguna Niguel, CA - Cellar Club since 2019



All In The Family...



Always nice to run into old friends. Labor Day in Ogunquit, ME, at Brix and Brine on the Oyster trail. My son was quite pleased.

Chris & Katie, Portland, OR - *Cellar Club since 2005, Riddler's Circle since 2007*



We celebrated Brian's birthday and retirement (yes both on same day) with this lovely 2005 J Schram Rose' that we have been cellaring for a while. It was lovely!! We are Cellar Club members and try to visit once a year. Cheers,

Susan & Brian, Durango, CO - *Cellar Club since 2017*



My wife and I have enjoyed Schramsberg for many of the important events in our life, weddings holidays, birthdays and retirements. Today we celebrated the sale of our dream lake house as we move on to the next adventure in our lives and we again celebrated with Schramsberg, a 2005 Reserve which was excellent. Thanks for being part of the best memories of our lives.

Stephen & Pamela,
Mount, MN - *Cellar Club 2006-2009, Riddler's Circle 2009-2014*



Thanks for all the years of great memories. Here's the Huck's celebrating 13 years of marriage with one of our long-held beauties, a 2006 J Schram!

Mike & Jen, San Diego, CA - *Cellar Club since 2015, Davies Club since 2019*

Hi friends: Just wanted to share a picture of one of our favorite places where we enjoy your wonderful wines (at our beach house in Watercolor, Florida). Thank you for always helping us create such happy memories. We are ready for summer and more chilled Schrams! Needless to say we love you all, and celebrate big and small happy moments with you all. Thanks so much!

Cheers!

Gus and Amanda,
Tallahassee, FL, *Cellar Club since 2010*



Dan and I always share your bottles to celebrate special occasions. We've done this since I became a club member a few years ago and we have so loved getting the shipments and seeing what new and exciting bottles show up at our door. A couple of months ago, Dan decided it was time to propose and he set up the perfect evening. We took a bottle of the Vintage 2015 Schwarze Vineyard Blanc de Blancs to the beach for sunset, and I had no idea, but he got down on one knee! Our families were on a boat just out of my sight and they surprised us just after I said yes! Of course, they had more bottles of Schramsberg ©All that to say....thank you for being a part of our special occasions. We can tell that there is so much love put into each bottle, and we are so glad you've become a part of our big celebrations. We will be sure to have a few (or more) bottles at the wedding in December.

Cheers!

Hannah & Dan, Naples, FL - *Cellar Club since 2019*

Winemakers Corner: Report for Summer 2021

JESSICA'S CORNER

Happy Harvest! We kicked off the 2021 picking season here at Schramsberg on August 11th and have been running full speed ahead ever since. By the time you read this, we'll have completed the sparkling wine harvest and be fully immersed in red grapes down at the Davies Vineyards winery. This year we have a few new faces on our team and I hope you'll be able to meet them in person someday soon. Csilla Kato is our new Assistant Winemaker at Davies Vineyards. She joins our team with a deep understanding of winemaking as well as a breadth of knowledge about the greater world of wine, having worked in Hungary and New Zealand before settling down in California. She is excited to get to know the J. Davies Estate as well as all our grower-partner sites on the Davies side. In our lab, we have Katelyn Van Winkle, our sparkling wine Enologist, and Jorge Hernandez, our Harvest Enologist for Davies, both of whom came to us earlier this summer. Katelyn brings a fine eye for detail and is learning all the intricacies of sparkling winemaking here at Schramsberg while finding time for her love of football and (hopefully for our crew) baking cookies. Jorge grew up immersed in the Napa Valley wine industry and after working on the grape-growing side of things, has decided to focus a little more on the winemaking end.

In addition to the new members of our wine-making team, we have a few interns who have joined us for the 2021 season. Ainsley, Alex, Liz, Mike, and Nic have brought us a wide array of experiences and backgrounds and we are so happy that they chose to give up their social lives to be here with us and the grapes, making this vintage even more special.

Lest you think that it's been quiet over at Davies Vineyards, harvest got started on September 2nd with Pinot Noir from the Ferrington Vineyard in Anderson Valley. Immediately following that, they were hard at work bottling the last of the 2019 vintage Cabernets and then back into harvest mode with fruit from Hyde and Nobles. Cabernet is around the corner and we're hoping for a kinder fall than 2020 showed us, as the 2021 vintage is the largest ever planned over at Davies with three new Pinot noir sites and two new Cabernet Sauvignon sites that the team is very excited to work with.

From the entire winemaking team and myself, we hope you enjoy drinking these wines we've worked so hard to produce and we hope to see you in person soon.



Our wine making team: L to R, Sean Thompson (Director of Winemaking), Samantha Rubanowitz, Viticulturist, Csilla Kato, Assistant Winemaker for Davies Vineyards, Jessica Koga, Winemaker for Schramsberg, Katelyn Van Winkle, Enologist and Hugh Davies.



Our 2021 harvest team for both wineries at one of our new Chardonnay vineyards, Lavender Hill in Carneros, Napa Valley.

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Winemaker (Schramsberg)

Csilla Kato
Associate Winemaker (Davies)

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).
- 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.

\$460/\$920 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 \$460 one shipment of 12 bottles at \$920 in December*).**

\$435/\$870 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$435 and one at \$870 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.

\$140/\$280 per **Cellar Club** shipment (*three shipments of 2 bottles at \$140 and 1 shipment of 4 bottles at \$280 in December*).**

\$155/\$310 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$155 and one at \$310 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

OCTOBER

11 October Club Packages Ship

21-24 Kohler Food & Wine Experience
Kohler, Wisconsin
www.americanclubresort.com

NOVEMBER

13 Beyond the Cellar
The Lodge at Torrey Pines
La Jolla, CA
www.lodgetorrey.pines.com
406-821-4600

DECEMBER

6 December Club Packages Ship

4 Join us in Las Vegas, for Wine Spectator's Grand Tour 2021
<http://grandtour.winespectator.com>

10 Join us in Washington D.C. for Wine Spectator's Grand Tour 2021
<http://grandtour.winespectator.com>

15 Join us in Chicago, for Wine Spectator's Grand Tour 2021
<http://grandtour.winespectator.com>

2022

FEBRUARY

7-8 February Club Packages Ship

10-14 Vintner Weekend at Triple Creek Ranch
Darby, Montana
Info@TripleCreekRanch.com
406-821-4600



Cacio e Pepe Pie

From Epicurious

SERVE WITH QUERENCIA ROSE

4 SERVINGS

INGREDIENTS:

- 8 oz. Coarsely grated Fontina cheese (about 2 cups)
- 1 ½ C. Half-and-half
- 4 oz. Finely grated Parmesan and/or Pecorino Romano (about 1 cup), plus more for serving
- 1 T. Freshly ground black pepper, plus more
- ½ C. Plus 1 ½ t. kosher salt
- 12 oz. Bucatini or spaghetti
- 8 oz. Ricotta
- 3 Large eggs
- 2 T. Extra-virgin olive oil, plus more for drizzling
- Nonstick vegetable oil spray

INSTRUCTIONS

1. Preheat oven to 375°F. Lightly spray an 8" springform pan with nonstick spray. Wrap bottom tightly in foil to prevent any leaks and place on a rimmed baking sheet.
2. Mix Fontina, half-and-half, 4 oz. Parmesan, 1 T. pepper, and 1 ½ t. salt in a large bowl that can rest on rim of pasta pot without falling in.
3. Fill pasta pot with 5 quarts water and add remaining ½ C. salt. Bring to a boil and cook pasta 4 minutes shy of package directions. Drain.
4. While pasta is cooking, place bowl with cheese mixture over pot and whisk constantly until cheese is melted, 3–4 minutes. Remove from heat. Whisk in ricotta, then eggs and 2 T. oil. Add drained pasta to bowl and toss to coat.
5. Transfer pasta to prepared pan, pressing down to compact lightly. Pour any leftover cheese mixture evenly over. Using tongs or a fork, pull up a few strands of pasta so they form loops just above surface of pie (these will get browned and give texture to the top).
6. Bake pasta until cheese is bubbling and pie is golden brown on edges and sides, 35–45 minutes. Let cool 10–15 minutes before removing sides of pan. Slide a thin spatula underneath and around pie to help release it from pan, then transfer to a platter or cutting board. Top with Parmesan, a drizzle of oil, and a few cranks of pepper. Slice into wedges and serve warm.



Smoked Duck Breast and Fig Salad

From the food blog Casseroles et Claviers

SERVE WITH SWITH 2012 RESERVE

SERVES 4

INGREDIENTS

- 8 Leaves butter lettuce heart
- 16 Slices smoked duck breast
- Olive oil
- Salt
- 4 Figs, sliced into quarters
- 1 ½ T. Butter
- 2 T. Granulated sugar
- 1 T. Pomegranate concentrate
- Ground black pepper
- ¼ C. Walnuts, coarsely chopped

INSTRUCTIONS

1. Arrange the salad leaves on the plates with the duck slices.
2. Add a drizzle of olive oil and salt.
3. Cut the figs into 4 slices each and sauté them in a pan with the butter for 1 minute.
4. Sprinkle with sugar. Keep heat on low-to-medium. The sugar will turn into a caramel. Pour the caramel over the fig slices.
5. Off the heat, baste the figs with the concentrate and stir quickly. Place 4 fig's quarters on each plate and drizzle with the pan juices.
6. Add pepper and the walnuts.

