



DAVIES
VINEYARDS

APRIL 2023 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

Spring greetings to you all from the Napa Valley! After three dry years in a row, we are thankful for the steady accumulation of rain that we have received this winter. For the first time in nearly 20 years, we have even had 2-3 inches of snow fall at Schramsberg and in our J. Davies Estate Vineyards. The highest ridgelines and peaks in our area have been invariably capped in white for a couple of months. These past few months have been extraordinary - nature's bounty is with us in 2023!

And we are excited to celebrate! It would be my father's 100th birthday this year, and we are set to rock the grove "Jack Davies" style with our club members this May. Bring your spoons! Spring Camp Davies this March was a super success, and we thank all you who joined us - from Dallas to Orlando to Newark to St. Louis to Seattle to Los Angeles. Our "Club Pick Up" parties are again happening every quarter at the Davies Winery in St. Helena. And the Baltic and North Sea Cruise is set to sail with Regent Seven Seas in July 2024.

In the Napa Carneros Appellation, we are thrilled to announce that we have just purchased the Amigo Two Vineyard on Las Amigas Road. This 22-acre property is just west of the 20-acre Amigo Three Vineyard that we acquired previously. These organically farmed vineyards are among the southernmost in the Napa County, lying just north of the cool San Pablo Bay. They have produced delicious fruit for our sparkling and red wine programs, and we extend gratitude to the Sinskey family for entrusting us with them into the future.

Leading off in our Davies red wine shipment is the 2018 Three Amigos Napa Carneros Pinot Noir, held back in our library just for this moment. At nearly five years of age, its depth of red berry and spice, representing the lund, 538, and 459 clones, is moving into its prime. Another tasty vineyard-designate red wine this quarter is our 2019 Leonardini St. Helena Cabernet Sauvignon. Absolutely one of our favorites of the vintage, and the first Davies effort from this gravelly loam sight on the southwest side of town, it exhibits a gorgeous range of black currant and blue berry fruits and has a long life ahead of it. Rounding out the package is our carefully crafted, bright and engaging 2020 North Coast Pinot Noir, a blend that spans the full array of our vineyards from the Anderson Valley, the Sonoma Coast and the Carneros.

Digging deeper into our cellar, we are thrilled to release to our Jack & Jamie's Circle members a bottle of our first ever Red Cap Howell Mountain Cabernet Sauvignon. This 2013 vintage bottling, now gently tamed over nearly ten years, is stunning. Library Schramsberg sparkling enthusiasts in our Riddler's Circle will be similarly excited to receive one bottle of our 2013 Brut Rosé and one of our 2014 Juster Anderson Valley Blanc de Noirs, a truly unique offering from our organically farmed, leased property just west of Philo in Mendocino County.

Our Schramsberg Cellar Club offerings this month include two perennial favorites: the J. Schram Rose and the Schramsberg Blanc de Noirs. From the dry, early 2014 season, the new J. Schram Rosé release is lively, exuberant, creamy and sublime! With tart Keefer, Schwarze and Hyde Chardonnay providing backbone and bright Juster and Stevens-Marin Pinot Noir its core flavor, this is as fine a Rosé as we have produced. The recently disgorged 2020 Blanc de Noirs is our first sparkling release from this most challenging vintage. Between the wild fires and Covid battles of that year, I extend major props to our winemaking team for pushing through to produce another outstanding range of vintage bottlings. This Noirs presents delectable white cherry and peach notes with great breadth and verve across the palate.



Felipe Martinez, Cellar Foreman, retiring after 39 years of dedication and service at Schramsberg.

In closing we wanted to share great appreciation for Felipe Martinez, our longtime Cellar Foreman, who is retiring this month after 39 years at Schramsberg. Quite simply, we could not be where we are today without his steady, focused effort and gentle, positive spirit. We are proud to note that Tunnel 207 will be named in his honor. In the meantime, bottles turn every day in the caves, the disgorging line prepares bottles for the latter half of the year, sheep graze in the vineyards as we wait for budbreak, and the 2022 sparkling blending is underway in anticipation of bottling later this spring.

We send our absolute best to you all for the warmer months ahead, and we look forward to seeing you again soon.

Very Sincerely,

Hugh, Monique and the
Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$150*)

2014 J. SCHRAM ROSÉ

TASTING NOTES - “The 2014 J. Schram Rosé instantly pleases the eye with its copper tinged, subtle salmon color. Opening aromas of grapefruit zest, baked peach, orange and apricot, are balanced with notes of candied cherry, raspberry, and baking spice. On the full and juicy palate, dense layers of orange zest and bright cherry intermingle with flavors of apple crumble and dense red berry. Finishing with a creamy and coating palate, this wine is truly a celebration for the senses.”



VARIETAL COMPOSITION: 69% Chardonnay, 31% Pinot Noir
BARREL FERMENTATION: 38%
ALCOHOL: 12.4%
SUGGESTED RETAIL: \$170

2020 BLANC DE NOIRS

TASTING NOTES - “The 2020 Blanc de Noirs expresses generous aromas of red apple, juicy pear, ripe orange and mango which gradually layer with exotic tropical notes. The palate opens with a bright citrus zest with flavors of apricot, pineapple and pink grapefruit that anchor at a dense juicy center culminating with a crisp and lingering finish.”



VARIETAL COMPOSITION: 90% Pinot Noir, 10% Chardonnay
BARREL FERMENTATION: 24%
ALCOHOL: 12.8%
SUGGESTED RETAIL: \$44

**plus tax and handling where applicable*

Riddler's Circle

(6 bottles for \$480*)

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

2014 JUSTER VINEYARDS BLANC DE NOIRS

TASTING NOTES - “This Blanc de Noirs has generous aromas of peach, guava and candied ginger, followed with hints of vanilla and crème caramel. A juicy entry of orange and pink grapefruit give way to mid-palate notes of passion fruit, hibiscus and ginger, carrying vibrant length on the finish.”



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL FERMENTATION: 40%
ALCOHOL: 13.3%
SUGGESTED RETAIL: \$130

2013 BRUT ROSÉ, NORTH COAST

TASTING NOTES - “The 2013 Brut Rosé has generous aromas of mixed red berry, orange blossom, and white peach. Its fruitful nose is complemented by notes of strawberry cream pie and brioche. On the palate, there are bursts of raspberry sorbet, lemon custard, and summer apricot. The wine has a fresh, juicy acidity which drives to a bright, vibrant finish.”



VARIETAL COMPOSITION: 60% Pinot Noir, 40% Chardonnay
BARREL FERMENTATION: 27%
ALCOHOL: 13.0%
SUGGESTED RETAIL: \$90

WINEMAKERS: Hugh Davies, Sean Thompson, Jessica Koga and Csilla Kato



Our Amigo Three Vineyard, Napa Valley-Carneros.

Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle each of the 2019 Davies Leonardini Cabernet Sauvignon and 2020 North Coast & 2018 Three Amigos Pinot Noirs for \$165.)(Jack & Jamie's Circle will receive 2 bottles each of the 2019 Davies Leonardini Cabernet Sauvignon & 2018 Three Amigos Pinot Noir, plus 1 bottle each of the 2020 North Coast Pinot Noir, and 2013 Red Cap Cabernet Sauvignon for \$450.)**

2019 DAVIES VINEYARDS CABERNET SAUVIGNON LEONARDINI VINEYARD, ST. HELENA, NAPA VALLEY

TASTING NOTES - "The 2019 Leonardini Vineyard Cabernet Sauvignon offers aromas of blueberry, dark cherry and black plum, underlined with notes of nutmeg, chai spice, tobacco and a light hint of violet. A clean and dense entry of blackcurrant, marionberry and pomegranate integrates with well structured tannins on the palate. Undertones of dried orange peel, barrel toast and forest floor lead to a smooth and plush finish."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 23 months (35% new)
ALCOHOL: 14.8%
SUGGESTED RETAIL: \$115

2020 DAVIES VINEYARDS PINOT NOIR NORTH COAST

TASTING NOTES - "The 2020 North Coast Pinot Noir's aroma engages with juicy plum, red cherry, cranberry and vanilla, with added layers of cola spice, thyme and chocolate. The palate opens with tangy cherry and red plum, with nuances of sarsaparilla, ginger and baking spices. Well-integrated tannins lead to a bright and tart finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (21% new, 21% once used)
ALCOHOL: 14.7%
SUGGESTED RETAIL: \$40

2013 DAVIES VINEYARDS CABERNET SAUVIGNON RED CAP VINEYARD, HOWELL MOUNTAIN

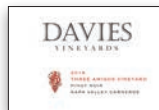
TASTING NOTES - "This Red Cap Cabernet Sauvignon exhibits dark perfumed aromas of blueberry compote combined with milk chocolate, fresh tobacco leaf and white pepper. The palate is lively, complex and fruitful. Flavors of red plum and chai spice mingle with mountain sage and coffee notes, all seamlessly brought together with fully integrated tannins that sustain a long and youthful finish."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 24 months (100% new)
ALCOHOL: 14.6%
SUGGESTED RETAIL: \$145

2018 DAVIES VINEYARDS PINOT NOIR THREE AMIGOS VINEYARD, NAPA VALLEY, CARNEROS

TASTING NOTES - "The Three Amigos Pinot Noir features inviting aromas of dried strawberry, rose petal, and violets, combined with touches of blueberry, cinnamon and nutmeg. The youthful structure engages with a dense entry on the palate with layered flavors of brambly raspberry, red cherry, marionberry and thyme on the finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (35% new, 25% once used)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$85

Schramsberg and Davies Vineyards Reviews:



2019 DAVIES VINEYARDS CABERNET SAUVIGNON, CRISCIONE VINEYARD, ST. HELENA

95
POINTS

The 2019 Cabernet Sauvignon Criscione Vineyard is another new offering in this lineup, powerful, bombastic wine. Black cherry, plum, tobacco, spice and chocolate build in a potent, pompous Cabernet that demands attention. A whole range of savory accents lend complexity. This dense, muscular Cabernet has a ton to offer. It is a wine of distinction, personality and class. - January 2022

2019 DAVIES VINEYARDS CABERNET SAUVIGNON, LEONARDINI VINEYARD, ST. HELENA

94
POINTS

A new wine in this range, the 2019 Cabernet Sauvignon Leonardini Vineyard emerges from a site on the southern edge of St. Helena. Sweet red cherry, kirsch, hard candy, vanillin, spice and licorice give the 2019 its racy personality. This flamboyant Cabernet is alluring from the very first taste. - January 2022

Schramsberg and Davies Vineyards Reviews:

WINE ENTHUSIAST

2020 DAVIES VINEYARDS PINOT NOIR, NORTH COAST

92 POINTS
The aroma and flavor profile of this wine are led by popping-fresh red fruits: raspberry, cranberry, wild strawberry and red plum. Close to follow are deeper, yet delicately dispersed, secondary notes of toasted wood, char, clove and nutmeg, which all work to complement and uplift those primary fruits. A solid line of acidity rides right through the center, uplifting the palate from start to finish, while the smooth, fine-grained tannins add just enough texture and structural integrity.
- December 2022

CONNOISSEURS' GUIDE TO CALIFORNIA WINE

2018 DAVIES VINEYARDS PINOT NOIR, THREE AMIGOS VINEYARD, NAPA-CARNEROS

90 POINTS
Here is a sleek, very nicely balanced Pinot Noir of middling weight that opts for refinement over potency. It leads with a keenly focused nose of just-ripe cherries framed with a deft bit of sweet oak and follows with accessible, well-sustained flavors that clearly express lively, distinctly varietal fruit. Although its light-on-its-feet styling invites near-term drinking, it has the fruity vitality and exemplary balance of a wine that, when wellcellared, is sure to keep and provide pleasures aplenty for a halfdecade if not more. - February 2021

- 2 lb. Ground pork
- ¼ C. Fish sauce, preferably Vietnamese-style
- 3 T. Turbinado sugar
- 1 Large shallot, coarsely chopped
- 3 Garlic cloves, finely grated
- 3 Lemongrass stalks, outer layers removed, coarsely chopped
- 1 t. Freshly ground black pepper

FOR THE DIPPING SAUCE:

- ¼ C. Plus 2 T. fish sauce, preferably Vietnamese-style
- ⅓ C. Turbinado sugar
- ¼ C. Plus 2 T. coconut water
- ¼ C. Fresh lime juice
- 4 Garlic cloves, grated
- 1–2 Red bird's-eye chiles (optional)

FOR SERVING:

- Leaves from 1 head soft lettuce, such as red or green leaf or butter lettuce
- Cold Vietnamese style rice noodles (optional)
- 1 Carrot thinly julienned
- Bean sprouts
- Fresh herb sprigs, such as Thai basil, cilantro, mint, or shiso
- Lime wedges for additional acid

Bun Cha

(Vietnamese Meat Balls in Lettuce Cups)

SERVE WITH SCHRAMSBERG BLANC DE NOIRS

Bun cha is usually served with a light and brothy dipping sauce. To maximize the flavor, swirl the cooked meatballs in the dipping sauce momentarily, just before serving. If cooking the meatballs on a wide-set grill, thread the meatballs on a skewer to prevent them from falling through the grates.



1. Make the meatballs: In a medium bowl, whisk together the fish sauce and sugar until the sugar dissolves. To a small food processor, add the shallot, garlic, and lemongrass until finely chopped (or finely chop using a chef's knife). Stir the chopped aromatics and black pepper into the sugar mixture, then add the pork, stirring with clean hands to combine. Cover the bowl with plastic wrap and refrigerate for at least 1 hour and up to 24 hours.
2. Meanwhile, make the dipping sauce: In a medium bowl, stir together the fish sauce, sugar, coconut water, lime juice, garlic, chiles (if using), and ½ cup cool water until the sugar dissolves. Cover with plastic wrap and refrigerate until ready to serve.
3. Preheat a grill over medium heat, or a well-seasoned grill-pan over medium-high heat. Place a clean, large platter by the grill or stove.
4. Divide the chilled meatball mixture into twenty portions, about 1/4c each. Gently roll each portion into a ball, then press gently between your palms to slightly flatten on 2 sides. (This will make the meatballs easier to grill; do not fully flatten into patties). Grill the meatballs, turning once, until deeply charred on both sides and cooked through, 5–10 minutes. Transfer the meatballs to the platter; serve the bun cha hot, with the reserved dipping sauce, lettuce leaves, carrots, and herbs on the side.

All In The Family...



We saber our Schramsberg quite often because it's so festive. Leave it to our son Jack to come up with a use for the sabered corks and glass. We use them for cabinet and drawer pulls in the bar area! Of course, not every sabering results in a suitable specimen, but that just means you have to saber, and enjoy, more Schramsberg.

*Frank & Janet, Birmingham, AL
Cellar Club since 2012*



We're thrilled to share the news of the birth of our second son and newest Schramsbaby, Henry John. Born August 24th, 2022, he joins big brother Guy and wine loving parents Aislinn and Nick. We popped three delicious bottles for New Year's Eve! Thank you for the cute onesie!

*Nick & Aislinn, Palos Verdes Estates, CA
Cellar Club since 2014*



This was our 54th anniversary! For our 50th we had a magnum of J Schram engraved! Celebrating our anniversary, again, at home due to recovering from Covid...

*Tim & Harriet, Clinton, WA
Cellar Club since 1999!!*



We recently celebrated a milestone anniversary at the Omni Mt. Washington and brought along Schramsberg Blanc de Blancs! After all, every special occasion in our lives is celebrated with Schrammsberg and Davies!

*Christine & Jerry, Winthrop, MA
Cellar Club 2019-2021, Davies Club since 2022*

Thank you to all the Schramsberg staff! We were out in October and got engaged after a tour/tasting. This was an amazing experience, below is an excerpt and a pic for the newsletter.

My fiancé Casey and I have been club members since our trip to the winery in 2019. Schramsberg holds a special place in our hearts, so I decided to propose there in 2022. Our October trip was amazing and she said YES! We also made a visit to the Davies tasting room which was excellent. Everyone at Schramsberg and Davies were wonderful. We will be celebrating all major life events with Schramberg bubbly! The late disgorged sparklers are our favorite.

Nathan & Casey, Ankeny, IA - Cellar Club since 2019



My grandson's first new year! Cooper Lee is the son of Adam and Allie.

Cheers!

*John & Miriam, Kirkwood, MO
Cellar Club since 2017*



We celebrated a new year and a new addition to the family, our son Wyatt, with a bottle of 2012 J Schram. Schramsberg has had a special place in our hearts ever since we visited on our honeymoon in 2014.

*Charles and Erika, Austin, TX
Cellar Club since 2014*



Winemakers Corner: Report for Spring 2023

JESSICA'S CORNER

Greetings from (snowy?!) Calistoga! What a weather cycle we have been going through. I'm grateful for the much needed precipitation, but I for one will not be sad when blue skies and t-shirt weather come back. We are hard at work at the winery, getting ready for the next tirage bottling season which will start in early April. Sean, Katelyn, and I have been blending up a storm, getting all of the pieces put together so that Tony and the cellar team can make our conceptual blends a reality. As cold as it's been outside, the inside of the cellar here at Schramsberg is probably the coldest place on the property. All our tanks are iced up as we get the wines cold stabilized. This process takes at least a month and requires us to hold the wine at just around 32°F to allow for any tartrate crystals to fall out of solution. For those who haven't taken a chemistry class since high school, just think of how rock candy forms on a string when you supersaturate water with sugar. We do sort of the same thing here, but the tartaric acid is naturally occurring in the grapes and therefore the wine. When we chill the wine down, the acid falls out of solution and attaches itself to the side of the tank. This means that when you refrigerate your bottle of sparkling wine, no crystals form because we've already taken away the possibility for that to happen. This does mean that we have to wear full winter gear anytime we go into the cellar, so balaclavas and beanies are a regular accessory around here. I hope that all of you are staying warm and we hope to see you at our next club event!



CSILLA'S CORNER

Whenever we encounter something unusual, we seem to think that it only happens to us. On a cold February morning in Napa, the whole valley was experiencing a weather event which truly only happens every 20-30 years: snow-fall substantial enough to not only stay for a couple of hours, but a couple of days! Driving up Schramsberg Road shortly after 7 am, there was a dusting of white on the slopes by the creek, and once up at the parking lot, everything had a blanket of snow from the palm trees to the rooftops. One could not help but keep driving further up the hill, and by the tractor shed, it was a winter wonderland. The dormant vines were not bothered much with the flurries or the cold temperatures. Our facilities manager was already making his rounds to survey any damage, which was present in some branches down, but luckily nothing serious.

While one's childish side considered a snowball being thrown, I decided to move onto the next best fun thing to do: building a snowman! As I wasn't fully prepared with a carrot or a hat, I had to improvise... a few small pebbles and a handful of tendrils from the trimmed grapevines did the trick. If only I had gloves on, I might have made a friend for the smiling Mr. Frosty, but the promise of warmth inside the winemakers' office was too tempting. This winter we have seen a great amount of precipitation from rain to hail to snow, and considering the last few years' dry weather, we are grateful for every drop! The vines will have plenty of moisture to grow healthy canopies and bring on another delicious harvest. We are ready for spring!



Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Winemaker (Schramsberg)

Csilla Kato
Assistant Winemaker (Davies)

Sail The Baltic And North Seas With Hugh & Monique Davies

2024 VINTNER CRUISE ANNOUNCEMENT

We are truly thrilled to be able to offer you a chance to join us on our 2024 Vintner Cruise. The promise of beautiful seas, exotic ports, delicious food, and extraordinary wine awaits each of us, as we board the luxurious Regent Seven Seas Navigator on a 14-day adventure of a lifetime.

Our cruise itinerary takes us around the Baltic and North Seas, starting in Sweden, and docking in Finland, Estonia, Latvia, Sweden, Poland, Denmark, Germany, England, Belgium and Netherlands. In addition to visiting 13 cities steeped in history and undergoing culinary renaissances, you will also be invited to join us for wine receptions and seminars while on board, as well as a winemaker dinner paired with a selection of Schramsberg and Davies Vineyards wines. We love these on-board events, as it is during these times that we get to share our wines with you and pass on our passion for what we are doing at our wineries in the Napa Valley.

We are once again working with Food & Wine Trails, as they have worked well with us on our past trips, with the ability to coordinate first-class cruises and have a superb network of local guides across the world. We are excited that they were able



to connect us with Regent Seven Seas for this itinerary, as this all-inclusive cruise line is world-famous for its cuisine, attention to details, round-trip business class air included on intercontinental flights, and luxurious amenities.

To heighten your vacation experience with us, Food & Wine Trails will once again coordinate exclusive land excursions



throughout the trip, including a visit to Southern England's sparkling wine houses. These private group excursions will be hosted by local experts and will provide you with an in-depth education on the cities we visit.

For more information about the trip, please visit: <https://www.foodandwinetrails.com/cruises/schramsbergdavies2024/>

We look forward to seeing you onboard!

Wine and Caviar Brunch at the Davies Vineyards visitor center in St. Helena



We would like to invite you to experience our new and improved Wine and Caviar Brunch at the Davies Vineyards visitor center in St. Helena.

If you ask us, there is no better way to begin your day than with Caviar and wine. This is a fun and educational tasting of Schramsberg Vineyards sparkling wines and Davies Vineyards

red wines, highlights the principles of wine and food pairings.

Indulge in a flight of Blanc de Blancs and Blanc de Noirs style sparkling wines, followed by Pinot Noir and Cabernet. All paired with Regis Oca Caviar procured by famed chef Thomas Keller of the French Laundry.

Enjoy your caviar with a classic pairing of crème fraiche and potato chips (but save a bit to try with each of the pairings). Our Spanish Tortilla is served with a luxurious Romesco sauce, and the Five Dot Ranch Tenderloin is served with umami rich roasted mushrooms and polenta. We finish the experience with a pairing of our Crémant demi-sec and a decadent cheesecake.

We are excited to share this one-of-a-kind curated experience with you on your next trip to the Napa Valley. Hosted Friday through Sunday at 10:00 AM.

Cost: \$180 per person (\$130 for wine club members)

Call us at 707-709-4245 to reserve this experience.

**We may be able to accommodate you on other days with a minimum of 4 people. Please call us if you would like to book another day.

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 707-709-4252; 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.

- For tour/tasting reservations email visitorcenter@schramsberg.com (707-942-4558) or daviesinfo@schramsberg.com (707-709-4245).
- Special club pricing on all purchases at the winery and on-line (which often include shipping).
- 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 a new shipping 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.
\$480/\$960 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 \$480 one shipment of 12 bottles at \$960 in December*).**
\$450/\$900 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$450 and one at \$900 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.
\$150/\$300 per **Cellar Club** shipment (*three shipments of 2 bottles at \$150 and 1 shipment of 4 bottles at \$300 in December*).**
\$165/\$330 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$165 and one at \$330 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)

2023

APRIL

10 April Club Packages Ship

MAY

4 **Winemaker Dinner**
Luce Restaurant, Intercontinental Hotel
 San Francisco, CA
lucewinerestaurant.com or 415-616-6566

6 **Spring Release Event**
Schramsberg Vineyards
Shop.schramsberg.com

9 **Winemaker Dinner**
Luna Restaurant
 Fargo, ND
lunafargo.com or 701-293-8818

9 **Winemaker Dinner**
6Smith
 Wayzata, MN
6smith.com/events or 952-698-7900

12-13 **Winefest 26**
University of Minnesota
Masonic Childrens Hospital
 Minneapolis, MN
winefest.umn.edu

SEPTEMBER

10-12 **Camp Schramsberg Fall**
camp@schramsberg.com

OCTOBER

7 **Fall Release Event**
Schramsberg Vineyards
Shop.schramsberg.com

9 **October Club Packages Ship**

12 **Winemaker Dinner**
Forest Highlands Golf Club
 Flagstaff, AZ
fhgc.com/contact-us or 928-525-5200

NOVEMBER

11 **Holiday Shopping Day**
Schramsberg Vineyards Caves



50% Total Recycled Fiber

Current Offerings

DAVIES VINEYARDS

DIAMOND MOUNTAIN ESTATE MEMBER PRICE

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

750 ML	2018	LIMITED AVAILABILITY	\$ 208.25
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J. DAVIES ESTATE CABERNET SAUVIGNON

750 ML	2019		\$ 114.75
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1.5 L	2018	LIMITED AVAILABILITY	\$ 229.50
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JD ESTATE CABERNET SAUVIGNON

750 ML	2019		\$ 63.75
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CABERNET SAUVIGNON MEMBER PRICE

CRISCIONE, ST. HELENA, NAPA VALLEY

750 ML	2019		\$ 106.25
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RED CAP VINEYARD, HOWELL MTN., NAPA VALLEY

750 ML	2019		\$ 106.25
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WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

750 ML	2019		\$ 97.75
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RENTERIA 360, OAKVILLE, NAPA VALLEY

750 ML	2019		\$ 97.75
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SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY

750 ML	2019		\$ 97.75
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750 ML	2018	LIMITED AVAILABILITY	\$ 93.50
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SAINT HELENA

750 ML	2019		\$ 80.75
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750 ML	2018	LIMITED AVAILABILITY	\$ 76.50
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NAPA VALLEY

750 ML	2019	LIMITED AVAILABILITY	\$ 59.50
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PINOT NOIR MEMBER PRICE

NOBLES VINEYARD, SONOMA COAST

750 ML	2020	LIMITED AVAILABILITY	\$ 63.75
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GEORGIAN VINEYARD, ANDERSON VALLEY

750 ML	2020	LIMITED AVAILABILITY	\$ 63.75
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THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 63.75
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PINOT NOIR - CONTINUED

MEMBER PRICE

ANDERSON VALLEY

750 ML	2020		\$ 42.50
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750 ML	2019	LIMITED AVAILABILITY	\$ 42.50
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NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 42.50
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NORTH COAST

750 ML	2020		\$ 34.00
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SCHRAMSBERG VINEYARDS

J. SCHRAM BLANCS

MEMBER PRICE

750 ML	2013	LIMITED AVAILABILITY	\$ 110.50
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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J. SCHRAM NOIRS

MEMBER PRICE

750 ML	2013	LIMITED AVAILABILITY	\$ 110.50
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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LATE DISGORGED

RESERVE LD

MEMBER PRICE

750 ML	2004	LIMITED AVAILABILITY	\$ 170.00
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1.5 L	2004	LIMITED AVAILABILITY	\$ 340.00
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J. SCHRAM LD

MEMBER PRICE

1.5 L	2004	LIMITED AVAILABILITY	\$ 340.00
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APPELLATION/VINEYARD DESIGNATE

DUTTON RANCH RUSSIAN RIVER VALLEY BLANC DE BLANCS

750 ML	2017	LIMITED AVAILABILITY	\$ 85.00
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JUSTER VINEYARD ANDERSON VALLEY BLANC DE NOIRS

750 ML	2017	LIMITED AVAILABILITY	\$ 85.00
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EXTRA BRUT - BLANC DE BLANCS

MEMBER PRICE

750 ML	2019	NEW RELEASE	\$ 59.50
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BLANC DE BLANCS

MEMBER PRICE

375 ML	2020	NEW RELEASE	\$ 22.10
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750 ML	2019		\$ 35.70
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1.5 L	2019	LIMITED AVAILABILITY	\$ 71.40
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9 L	2017	LIMITED AVAILABILITY	\$ 867.00
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BLANC DE NOIRS

MEMBER PRICE

750 ML	2020	NEW RELEASE	\$ 37.40
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BRUT ROSÉ

MEMBER PRICE

750 ML	2019		\$ 40.80
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1.5 L	2018	LIMITED AVAILABILITY	\$ 85.00
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CRÉMANT DEMI-SEC

MEMBER PRICE

750 ML	2019		\$ 36.55
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MIRABELLE BRUT 31ST BOTTLING

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 25.50
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MIRABELLE BRUT ROSÉ 31ST BOTTLING

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 27.20
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SCHRAMSBERG SABER IN WOOD BOX

MEMBER PRICE

SABER			\$ 126.65
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Herb Roasted Leg of Lamb

COURTESY OF FOOD NETWORK

PAIR WITH 2019 LEONARDINI VINEYARD CABERNET SAUVIGNON

SERVES 8-10 PEOPLE



INGREDIENTS

- 1 7 to 9 pound bone-in leg of lamb, hip bone removed, tied (ask your butcher to do this)
Kosher salt and freshly ground pepper
- 3 Lemons
- 3 lbs. Baby turnips with greens (about 8 bunches)
- 6 Bunches scallions
- 1 C. Fresh parsley
- 1 C. Fresh dill
- ¼ C. Fresh marjoram
- 3 Inner stalks celery, roughly chopped
- 3 Cloves garlic
- 6 Plum tomatoes, quartered lengthwise and halved crosswise
- 2 T. Extra-virgin olive oil

DIRECTIONS

1. Position a rack in the lower third of the oven and preheat to 500° F. Using a paring knife, make deep cuts, 2 inches apart, all over the lamb; rub with 2 tablespoons salt and several grinds of pepper. Transfer the lamb to a roasting pan, fat-side up. Squeeze the juice of 1 lemon on top.
2. Roast the lamb until most of the fat is rendered and the skin starts to brown, about 30 minutes. Transfer to a cutting board and let rest 30 to 40 minutes. Discard the fat from the pan and set the pan aside.
3. Meanwhile, trim the greens from the turnips. Cut any large turnips in half.
4. Roughly chop 2 bunches scallions and transfer to a food processor. Add the parsley, dill, marjoram, celery and garlic and pulse to form a coarse paste. Holding the bone, stand the leg of lamb up and rub the paste all over it; return to the roasting pan.
5. Cut the remaining 4 bunches scallions into 2-inch pieces. Scatter the scallions, turnips and tomatoes around the lamb and season with salt and pepper. Squeeze the juice of the remaining 2 lemons over the lamb and drizzle with the olive oil. Loosely cover with foil.
6. Reduce the oven temperature to 350° F and roast the lamb 1 hour. Uncover and continue roasting until a thermometer inserted into the thickest part registers 145° F for medium, 30 to 45 more minutes. Let rest 15 minutes, then slice. Serve with the vegetables and pan juices.