



DAVIES  
VINEYARDS

## APRIL 2024 CLUB NEWSLETTER

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

Greetings from the Napa Valley, where we have enjoyed a second wet winter in a row. Groundwater is in solid supply, reservoirs are full, the hills are a vibrant green, and brilliant mustard grass blooms across the vineyards. Life is good! We did have dozens of fire-weakened trees fall across our hills in February, changing the look of our landscape; yet at the same time, we are excited to see new vegetation in the forest and the initial shoots emerge in our vineyards. We anticipate healthy growth this summer and a relatively late harvest in the fall.

Here in our Schramsberg caves, we are presently building bottle stacks five days a week with the abundant 2023 sparkling wine vintage. It is an annual ritual that fills our caves to capacity with just over three million bottles. As we age bottles longer before release, make a bit more than we once did, and require multiple inventory locations to keep our insurers satisfied, we also explore long-term off-site storage. 2024 is destined to be an exciting year for us, with new prospects in the air, and we share our gratitude for you, our most enthusiastic fans, who make our activity possible.

Since the first bottling of our J. Davies Estate Diamond Mountain Cabernet Sauvignon in 2001, we have been building a red wine library. Now, 20 years into selling Davies red wines, we are thrilled to be able to open that library to you for limited tasting and purchase at our Davies Winery facility in St. Helena. We are pleased to increasingly make these wines available to our Jack & Jamie's Circle members. In this April's J&J shipment, we have the 2013 Jack & Jamie's Reserve Pinot Noir. Comprised from Ferrington, Nobles, and Hyde barrels, this wine was crafted for Schramsberg's 50th Anniversary in 2015. With its vibrant red berry tones gently seasoned now for eleven years, this wine is ready for a special occasion.

J&J members will also receive one bottle of our 2021 J. Davies Estate "jd" Cabernet



*First signs of Spring appear in our Diamond Mountain Estate vineyards.*

from our historic home ranch on Diamond Mountain, three bottles of our inaugural (2021) Dutton-Hallberg Pinot Noir nestled in the Sonoma Coasts Green Valley appellation, and three bottles of our 2021 Anderson Valley Pinot Noir. The broader Davies Club membership will receive one bottle each of the latter three wines: 2021 "jd", 2021 Hallberg, and 2021 Anderson.

For the Schramsberg Riddler's Circle members, we also love to dig into our cellar for library selections. In the April shipment, they will each find a 2012 Schramsberg Redding Ranch Brut and a 2015 Schramsberg Brut Rose. The 2012 Redding offering is particularly noteworthy; a rich, expressive Noirs style, produced from the Nicasio hillside vineyard in West Marin County that we have leased from our longtime friends, the McNeil Family. On the other hand, the condensed orange citrus and red berry essence of our Rose style presents beautifully from the dry, low-yielding 2015 vintage six years after disgorgement.

Meanwhile, all Schramsberg sparkling members will receive our just disgorged 2015 J. Schram Rose and 2021 Schramsberg Blanc

de Noirs. J. Schram Rose is our pinnacle effort in the genre, representing about 1% of our total production. The 2015 vintage was crafted principally from the above noted Redding Ranch and Stevens Pinot Noir vineyards in West Marin and the Wilkinson and Schwarze Chardonnay vineyards in the Napa Carneros. The 2021 Blanc de Noirs is the baby in this group at this stage, exhibiting bright, just ripening peach and nectarine fruit with gentle toasted notes and exquisite palate length, yet it too promises many years of additional aging potential.

With green shoots now extending in the vineyards throughout the North Coast, we see the initial approach of our 60th sparkling and our 24th red wine harvest. Every year has its own story, each is remarkable and vintage worthy, and all merit serious cellaring as well. I give a shout out to Richard King and the Ellerbe's Fine Foods gang of Ft. Worth, Texas for sharing their enthusiasm for our efforts with the winning bid for our 60-bottle, 25-year *en tirage* Late Disgorged Reserve at February's Premier Napa Valley Auction. You guys rock!! On a slightly larger scale, we are working on the 2007 Late Disgorged Reserve for our library club members and enthusiasts this coming holiday season.

As always, we share sincere gratitude and appreciation to all our fans, who allow us to pursue our winemaking passion at Davies and Schramsberg vineyards. Thank you for joining our team at recent events here at home and across the country, including Los Angeles, Big Sky, and Park City! We look forward to popping corks and raising glasses with you again in the months ahead. Our Spring Club Party in the Grove is set for Saturday, May 11, Bottle Rock for Memorial Day Weekend in Napa, and our Baltic and North Sea Cruise for July 12-26.

Here is to a fantastic year and vintage ahead!

Very Sincerely,

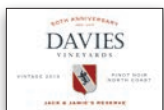
Hugh, Monique, and the Schramsberg/  
Davies Team

# Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle each of the 2021 Davies Estate 'jd' Cabernet Sauvignon, 2021 Davies Anderson Valley & Dutton-Hallberg Pinot Noirs for \$175.\*) (Jack & Jamie's Circle will receive 1 bottle of the Davies Estate 'jd' Cabernet Sauvignon, 3 bottles of the Davies Anderson Valley & Dutton-Hallberg Pinot Noirs plus 1 bottle of the 2013 Jack & Jamie's Pinot Noir for \$470.\*)*

## 2013 DAVIES VINEYARDS PINOT NOIR JACK & JAMIE'S RESERVE

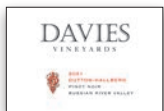
**TASTING NOTES** - "Aromas of fresh strawberry and raspberry jam enhanced by orange cream, rose petal, and sponge cake gently rise from the glass. The dense palate coats with mixed berry tart and English cordial; intermingled with dark maraschino cherries, milk chocolate, and hints of cola; and is sustained by a fresh long finish."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (45% new)  
**ALCOHOL:** 14.1%  
**SUGGESTED RETAIL:** \$105

## 2021 DAVIES VINEYARDS PINOT NOIR DUTTON-HALLBERG RUSSIAN RIVER VALLEY

**TASTING NOTES** - "This Dutton-Hallberg Pinot Noir presents a captivating bouquet of plum, blackberry, and black cherry, entwined with subtle hints of allspice, cardamom, and black tea. On the palate, a tart center leads the way, accompanied by a focused acidity that accentuates flavors of red cherry, hibiscus, and ginger. The persistent finish reveals hints of black pepper, dark chocolate, and dulce de leche, creating a harmonious experience."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (40% new, 35% once used)  
**ALCOHOL:** 14.4%  
**SUGGESTED RETAIL:** \$80

## 2021 J. DAVIS ESTATE 'JD' CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "This 2021 J. Davies Estate 'jd' Cabernet Sauvignon unveils aromas of bright red fruit, cherry, chocolate, and cocoa powder. The palate presents broad layers of blackberry, vanilla, and cocoa, with barrel spice that anchors the wine. A juicy center, finely integrated with chewy tannins, leads to a smooth and plush finish."



**VARIETAL COMPOSITION:** 80% Cabernet Sauvignon, 15% Malbec, 5% Petit Verdot  
**BARREL AGING (FRENCH OAK):** 20 months (55% new)  
**ALCOHOL:** 14.5%  
**SUGGESTED RETAIL:** \$80

## 2021 DAVIES VINEYARDS PINOT NOIR ANDERSON VALLEY

**TASTING NOTES** - "This Anderson Valley Pinot Noir unveils aromas of dark berry, plum, black cherry and chocolate-covered acai berry, which are further enriched by subtle hints of vanilla, cinnamon toast, and a touch of clove. The wine boasts a juicy and full palate, with flavors of blackberry pie and blueberry. Cinnamon, brown sugar and maple candy add complexity to the dense palate, and lead to a lingering mouthfeel."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (18% new, 38% once used)  
**ALCOHOL:** 14.5%  
**SUGGESTED RETAIL:** \$55



*Come visit us at the Davies Vineyards visitor center in St. Helena.*



## Cellar Club

(1 bottle of each for \$160\*)

### 2015 J. SCHRAM ROSÉ

**TASTING NOTES** - “This 2015 J. Schram Rosé opens with tantalizing aromas of peach, apricot, plum, and fresh fig, interlaced with marzipan, baking spices, ginger, honey, and vanilla chiffon. The palate presents a juicy entry of mango, cherry, and orange cream, with a bright center and finishes with hints of brioche and graham cracker. A balanced and lingering finish completes the tasting experience.”



**VARIETAL COMPOSITION:** 61% Chardonnay, 39% Pinot Noir

**BARREL FERMENTATION:** 33%

**ALCOHOL:** 12.4%

**SUGGESTED RETAIL:** \$180

### 2021 BLANC DE NOIRS

**VINTAGE NOTES** - The 2021 growing season started with cold temperatures and minimal rain, that gave way to warm weather through the summer months. Hot days and cold nights allowed for steady ripening throughout the season.



The few heat spikes at the end of August encouraged the vines to dig deep in the soils, resulting in highly concentrated fruit with a beautiful balance of generous acidity.

**VARIETAL COMPOSITION:** 82% Pinot Noir, 18% Chardonnay

**BARREL FERMENTATION:** 19%

**ALCOHOL:** 12.8%

**SUGGESTED RETAIL:** \$46

*\*plus tax and handling where applicable*

## Riddler's Circle

(6 bottles for \$500\*)

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

### 2012 REDDING RANCH BRUT MARIN COUNTY

**TASTING NOTES** - “The Redding Ranch has rich aromas of apricot and orange zest, as well as honey, hazelnut and puff pastry. The flavors are equally as generous with a mix of peach, candied orange and lemon peel, with almond, pecan and butterscotch undertones. The palate is delicious and coating on entry with a refreshing, balanced acidity.”



**VARIETAL COMPOSITION:** 100% Pinot Noir

**BARREL FERMENTATION:** 42%

**ALCOHOL:** 12.5%

**SUGGESTED RETAIL:** \$130

### 2015 BRUT ROSÉ

**TASTING NOTES** - “The 2015 Brut Rosé has generous aromas of candied orange, raspberry preserve, cranberry and orange blossom. Its fruitful nose is complemented by notes of vanilla, honey and brioche. On the palate, there are juicy flavors of peach, strawberry shortcake and lemon curd, with soft touches of marzipan. The wine has a fresh, juicy acidity which drives to a bright, clean finish.”



**VARIETAL COMPOSITION:** 59% Pinot Noir, 41% Chardonnay

**BARREL FERMENTATION:** 35%

**ALCOHOL:** 12.9%

**SUGGESTED RETAIL:** \$85

**WINEMAKERS:** Hugh Davies, Sean Thompson, Jessica Koga and JP Pierce



*Schram's Vineyards frog pond.*

# Schramsberg and Davies Vineyards Reviews:

## WINE ENTHUSIAST

### 2021 DAVIES VINEYARDS "POSEIDON VINEYARD" PINOT NOIR

**95** POINTS  
Not obviously oaky, this savory, complex wine captures interest with mellow, mulled-cherry flavors and subtle earthy, leafy, woody accents that merit contemplation. Soft tannins and a gentle texture lend an ethereal feel to this distinctive wine. — Jim Gordon, December 2023/Buying Guide

## Wine Spectator

### 2015 J SCHRAM ROSE, NORTH COAST

**94** POINTS  
Rich and sumptuous, with generous apple pie and cherry flavors laced with roasted almond, brioche and spice elements. Builds richness and structure on the plush finish. Chardonnay and Pinot Noir. Drink now. —T.F. - Insider Weekly, 2/14/24

## Chicken Parmesan Heros

*Recipe courtesy of Food & Wine Magazine Editors*

SERVE WITH JD ESTATE CABERNET

SERVES 4



### INGREDIENTS

- ½ C. Dry bread crumbs
- ½ C. Grated Parmesan
- 1 ¼ t. Salt
- ½ t. Fresh-ground black pepper
- 3 T. Olive oil
- 1 Onion, minced
- 2 Cloves garlic, minced
- 2 ⅓ C. Canned crushed tomatoes in thick puree (from a 28-ounce can)
- Pinch dried red-pepper flakes (optional)
- Cooking oil, for frying
- 4 Boneless, skinless chicken breasts (about 1 ⅓ pounds in all)
- 2 Eggs, beaten to mix
- 4 Small (about 6 inches) Hero or other sandwich rolls, split
- 4 (1oz.) Slices mozzarella cheese

### DIRECTIONS

1. In a shallow bowl, combine the bread crumbs, Parmesan, ½ teaspoon of the salt, and ¼ teaspoon of the black pepper.
2. In a large saucepan, heat 1 tablespoon of the olive oil over moderately low heat. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Add the garlic and stir for 30 seconds. Stir in the tomatoes, red-pepper flakes, and the remaining ¾ teaspoon salt and ¼ teaspoon black pepper. Bring to a simmer, reduce the heat, and simmer, stirring occasionally, until thickened, about 20 minutes. Remove from the heat and cover to keep warm.
3. Meanwhile, in a large frying pan, heat ¼ to ½ inch of cooking oil over moderate heat until very hot. Dip each chicken breast into the eggs and then into the bread crumbs, coating well. Fry in the hot oil, turning once, until golden brown and just cooked through, about 15 minutes in all. Drain on paper towels.
4. While the chicken is cooking, heat the broiler. Brush the remaining 2 tablespoons olive oil over the cut-side of the rolls. Place a slice of mozzarella on the top half of each roll and toast under the broiler until golden, about 2 minutes. Spoon half the tomato sauce onto the bottom half of the rolls. Top with the chicken, the remaining sauce, and the other half of the rolls.



# All In The Family...



We were absolutely tickled to receive your very thoughtful present - THANK YOU!!

The baby will come by her love of Schramsberg honestly.

And I'm already trying to figure out how many bottles will fit in my hospital go bag. Certainly two.

Wishing you a happy and bright 2024.

*Emily & David, Brooklyn, NY - Cellar Club since 2020*



My son Shane finally fits in his Schramsberg onesie! And by finally, I mean he's 5 months old and he's wearing a 12 month onesie haha. He's a big boy! He's the happiest baby. I'm very lucky.

Your onesie was his first gift because you all knew I was pregnant before anyone else (priorities)!

I couldn't wait to take my membership off hold so that I could drink a glass (or two) of Schramsberg to celebrate having a happy, healthy baby!

Thanks again!

*Maureen, West Chester, PA - Cellar Club Since 2021*



Look who popped up in Curb Your Enthusiasm!



Look what we saw on the Bob Hearts Abishola TV sitcom last night!



*Tastings in the mulberry grove will be available starting May 1st.*



*Guests at Schramsberg enjoying a tasting experience hosted in the Davies Room.*

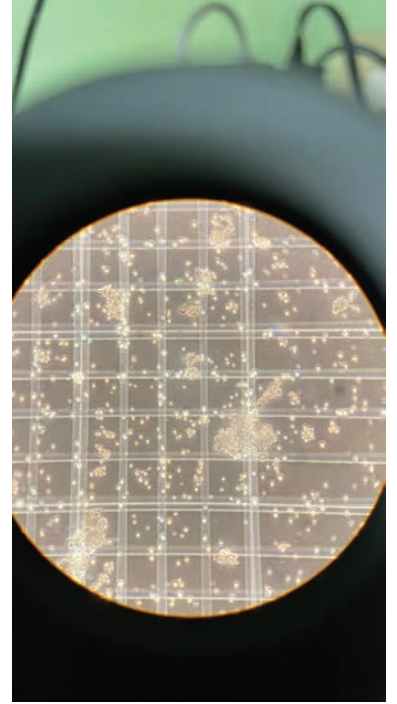


# Winemakers Corner: Report for Spring 2024

## JESSICA'S CORNER

Hello from Calistoga! Spring is threatening to start soon, with bud-break in the Carneros region. It's been a bit of a wet winter, and while we could still use some more rain for the growing season, I for one will be happier with a little sunshine. Sean and I have been creating blends from the 2023 vintage wines in preparation for tirage bottling which will begin on April 1st and continue through mid-June. The caves seem a little more empty than usual, but within the next few months every nook and cranny we've emptied will be full of bottles once again. And if bottling the entire vintage were not enough for us to do, we've started tasting through the Davies Vineyards wines from 2023 and blending the 2022s, and continued putting together dosage trials to ensure we have enough wine for all of you!

For the next few weeks, the cellar at Schramsberg will be focusing on assembling the 2023 J. Schram Blancs, J. Schram Noirs, and J. Schram Rose. As we get closer to the start date, they'll create a sugar-wine mixture that we'll use to feed the yeast tanks. Then five days before April 1st our lab team will start building that yeast tank. Over the next five days they will add that sugar-wine mixture to feed the yeast as well as increase the volume gradually. Each time they check the yeast tank, they'll measure the amount of sugar that the yeast has consumed and count the number of yeast cells in the tank. We do this by using a microscope and a gridded microscope slide that allows us to estimate how many cells are in 1 milliliter of liquid. This number allows us to see how much of the total volume of the yeast tank needs to be added to our bottling tank to ensure we have at least 1 million cells/milliliter of wine as we go to bottle (that's not a typo, 1 million yeast cells can fit into 1 milliliter of liquid!). Since these yeast cells are doing the important work of creating the bubbles in each bottle, we do everything we can to ensure that they're in peak condition and ready to help us make this wonderful wine.



## WELCOME JP PIERCE, NEW ASSOCIATE WINEMAKER, DAVIES VINEYARDS

For the young JP Pierce, looking towards the future, it was realized that the high seas were not going to provide the career satisfaction that the Navy recruiter had promised early on. Not to be deterred at finding that the Nuclear Navy wasn't the fit for him, the gilded halls of the San Francisco Ritz Carlton seemed like a good next step; yet that also didn't seem to be the right fit for JP's future.

It would eventually turn out to be the reward of taking beautifully farmed fruit, from distinct locations, and crafting the juice that was encapsulated within each berry into a delicious wine, that would be the most interesting and satisfying career choice for him.

As a winemaking veteran, JP has spent much of his career in the wet, cold, and dank basement wine cellars of the Pacific Northwest, making delicious Pinot, Chardonnay and Riesling wines at Archery Summit and Ponzi Vineyards. Prior to ending up in Oregon, JP learned his trade through crafting world class Riesling at Rebholz Estate, in the Pfalz of Germany; Pinot Noir

in the Central Otago wine region of New Zealand; and wines from the traditional Bordeaux varietals in the Stellenbosch Valley of South Africa.

Hired onto Schramsberg and Davies winemaking team in 2023, JP quickly fit into his role as the Associate Winemaker for all of Davies Vineyards still wines. He feels that he has found his place and people within the wine industry, quickly making positive impacts with the site-specific Cabernet Sauvignons and Pinot Noirs that Davies Vineyards has become known for within the wine world. Bringing his proven record of crafting elegant wines that are reflective of the vineyard and region from which they are sourced, JP is a natural fit at Davies and Schramsberg.

JP lives in the town of Sonoma with his wife Heidi. When not intensely figuring out the perfect combination of base wines for a specific bottling, he keeps himself busy through wood-working, cooking and trekking coastal trails with Heidi and their hound "Rhone".

 **Hugh Davies**  
Vintner

 **Sean Thompson**  
Director of Winemaking

 **Jessica Koga**  
Winemaker (Schramsberg)

 **JP Pierce**  
Assistant Winemaker (Davies)



## After the Storm...



*Our beloved Facilities Crew: Jose Luis, Hernan, Efran, Lorenzo, Manuel, Tony, Carlos and Lloyd (not pictured).*

This has been another amazing year with lots of rain that has benefited our region greatly. Solis are saturated, reservoirs are full and streams are rushing. This might be another year with above average crop yields as the rain continues to ease drought conditions that we have been experiencing for several years.

Excessive rain can also have it's minor cons, especially when combined with high winds. On Sunday, February 4th, the Bay area was hit with a rainstorm delivering wind gusts reaching 100mph. Damage in the Napa Valley was significant. Our Schramberg prop-

erty on Diamond Mountain felt the effects, we had 100's of trees come down all over the property, including our road which made it impossible to enter or exit via Schramberg Road. We lost power immediately due to fallen trees striking our electrical poles, adding another challenge to reopening the property to our guests.

On Monday morning our facilities team was onsite and ready to tackle the aftermath of the storm. They partnered with our preferred tree care service in order to remove some of the more massive trees from Schramberg Road. Their hard work allowed us to

have access to the property within 7 hours and normal operations resumed the next morning after the team secured and connected a generator capable of producing power for the entire property.

The aftermath could have been much worse, but our team prepared ahead of the storm with strategically placed sandbags around the frog pond, clean drains, well placed ditches and chainsaws oiled and ready. We would like to give a big thanks to these hard working individuals who provided their skills and efforts in reopening Schramberg efficiently and safely!

# 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](mailto:clubs@schramsberg.com)

To place an order, please call 1-800-877-3623 or 707-709-4252; to purchase online: [www.schramsberg.com](http://www.schramsberg.com)

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

- For tour/tasting reservations email [visitorcenter@schramsberg.com](mailto:visitorcenter@schramsberg.com) (707-942-4558) or [daviesinfo@schramsberg.com](mailto:daviesinfo@schramsberg.com) (707-709-4245).
- 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.  
**\$500/\$1,000** 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 \$500 one shipment of 12 bottles at \$1,000 in December*).\*\*  
**\$470/\$940** per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$470 and one at \$940 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.  
**\$160/\$320** per **Cellar Club** shipment (*three shipments of 2 bottles at \$160 and 1 shipment of 4 bottles at \$320 in December*).\*\*  
**\$175/\$350** per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$175 and one at \$350 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)

2024

APRIL

8 April Club Packages Ship

26 Wine Spectator Grand Tour  
New Orleans  
[www.grandtour.winespectator.com](http://www.grandtour.winespectator.com)

MAY

4 Wine Spectator Grand Tour  
Las Vegas  
[www.grandtour.winespectator.com](http://www.grandtour.winespectator.com)

11 Spring Release Party at Schramsberg

11 Wine Spectator Grand Tour  
Denver  
[www.grandtour.winespectator.com](http://www.grandtour.winespectator.com)

24-26 Bottlerock Napa Valley  
[www.bottlerocknapavalley.com](http://www.bottlerocknapavalley.com)

31- Collective Napa Valley Auction Weekend  
[www.collectivenapavalley.org](http://www.collectivenapavalley.org)

JUNE

-1 Collective Napa Valley Auction Weekend  
[www.collectivenapavalley.org](http://www.collectivenapavalley.org)

JULY

12-26 Northern Delights Vintner Cruise with  
Hugh & Monique Davies  
[www.schramsberg.com/events/northern-delights-2024-vintner-cruise-with-hugh-monique-davies](http://www.schramsberg.com/events/northern-delights-2024-vintner-cruise-with-hugh-monique-davies)

OCTOBER

5 Fall Release Party at Schramsberg

NOVEMBER

10 Holiday Shopping Day at Schramsberg

Please check our events page on our website as we are frequently adding new events.  
[www.schramsberg.com/visit/events](http://www.schramsberg.com/visit/events)



50% Total Recycled Fiber



# Current Offerings

## DAVIES VINEYARDS



## DIAMOND MOUNTAIN ESTATE MEMBER PRICE

### 'JD' ESTATE CABERNET SAUVIGNON

750 ML	2021	NEW RELEASE	\$ 68.00
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## CABERNET SAUVIGNON MEMBER PRICE

### WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

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

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

750 ML	2019	LIMITED AVAILABILITY	\$ 97.75
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### NAPA VALLEY

750 ML	2021		\$ 63.75
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## PINOT NOIR MEMBER PRICE

### KEEFER RANCH, RUSSIAN RIVER VALLEY

750 ML	2021	LIMITED AVAILABILITY	\$ 68.00
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### POSEIDON VINEYARDS, NAPA VALLEY CARNEROS

750 ML	2021	LIMITED AVAILABILITY	\$ 68.00
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## PINOT NOIR - CONTINUED MEMBER PRICE

### SONOMA COAST

750 ML	2021	LIMITED AVAILABILITY	\$ 46.75
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### NAPA-CARNEROS

750 ML	2021	LIMITED AVAILABILITY	\$ 46.75
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## SCHRAMSBERG VINEYARDS



## J. SCHRAM BLANCS MEMBER PRICE

750 ML	2014	LIMITED AVAILABILITY	\$ 119.00
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1.5 L	2014		\$ 255.00
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## J. SCHRAM NOIRS MEMBER PRICE

750 ML	2014		\$ 119.00
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1.5 L	2014		\$ 255.00
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## APPELLATION/VINEYARD DESIGNATE

### POSEIDON VINEYARD, NAPA VALLEY CARNEROS BLANC DE BLANCS

750 ML	2018		\$ 89.25
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## BLANC DE BLANCS MEMBER PRICE

375 ML	2021		\$ 23.80
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750 ML	2021	NEW RELEASE	\$ 37.40
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1.5 L	2020		\$ 80.75
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3 L	2018		\$ 297.50
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9 L	2017	LIMITED AVAILABILITY	\$ 935.00
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## LATE DISGORGED

## BLANC DE NOIRS LD MEMBER PRICE

750 ML	2013	LIMITED AVAILABILITY	\$ 89.25
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## BLANC DE NOIRS MEMBER PRICE

750 ML	2021	NEW RELEASE	\$ 39.10
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## EXTRA BRUT MEMBER PRICE

750 ML	2017	LIMITED AVAILABILITY	\$ 89.25
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## BRUT ROSÉ MEMBER PRICE

750 ML	2020		\$ 42.50
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1.5 L	2019		\$ 93.50
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## CRÉMANT DEMI-SEC MEMBER PRICE

750 ML	2020		\$ 39.10
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## MIRABELLE BRUT 32ND BOTTLING MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 26.35
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## MIRABELLE BRUT ROSÉ 32ND BOTTLING MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 28.05
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## SCHRAMSBERG SABER IN WOOD BOX MEMBER PRICE

SABER			\$ 126.65
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Please call the winery for pricing on engraved bottles or go to [www.schramm.com](http://www.schramm.com).

As the direct shipping reciprocal states are changing on a regular basis, please call the winery for the most updated information on your state.

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# *Aparagus and Fava Bean Tart with Herbed Ricotta*

PAIR WITH J. SCHRAM ROSÉ

BY JOSH MILLER

SERVES 8



## INGREDIENTS

- 8 oz. Fresh asparagus, trimmed and sliced diagonally into 1-inch pieces (about 2 cups)
- ½ C. Shelled fresh fava beans (about 3 ounces)  
All-purpose flour, for dusting
- 14 oz. Package frozen puff pastry (such as Dufour), thawed
- 1 Large egg, beaten
- 1 C. Whole-milk ricotta cheese
- 3 oz. Parmesan cheese, grated (about ¾ cup), divided, plus more for garnish
- 1 T.+1 t. Grated lemon zest
- 1 t. Fresh thyme leaves
- ½ t. Flaky sea salt
- ¼ t. Black pepper, plus more for garnish
- 4 Prosciutto slices (about 2 ounces), torn into strips  
Fresh mint leaves, for garnish

## DIRECTIONS

1. Place an inverted large rimmed baking sheet on middle oven rack, and preheat oven to 425°F. Do not remove baking sheet while oven preheats. Fill a large bowl with ice water; set aside. Bring a large saucepan of salted water to a boil over high. Add asparagus and fava beans; cook 1 minute. Drain in a colander. Place colander in bowl of ice water; set aside.
2. Lightly flour a large sheet of parchment paper. Roll out puff pastry on parchment paper into a 16-x 12-inch rectangle, dusting pastry with flour as needed to prevent sticking. Brush off excess flour from pastry. Using a pizza cutter, cut ½-inch-wide strips from perimeter of pastry; set strips aside. Lightly brush some of the beaten egg around pastry perimeter. Gently and loosely twist each pastry strip. Return pastry twists to pastry perimeter, placing on top of brushed egg and pressing gently into pastry base to seal. Trim any overhang from twists. Using a fork, prick the flat pastry surface 40 times; lightly brush with additional beaten egg. Slide parchment with pastry onto an 18-x 13-inch rimmed baking sheet. Using a paring knife, lightly score interior perimeter of pastry just inside twist border. Freeze 10 minutes.
3. Meanwhile, drain asparagus mixture, and pat dry; set aside. Stir together ricotta, ¼ cup Parmesan, lemon zest, thyme, salt, pepper, and remaining beaten egg in a medium bowl; set aside.
4. Remove baking sheet with pastry from freezer, and place on top of preheated inverted baking sheet in oven. Bake until puffed and lightly browned, 12 to 15 minutes. Remove from oven. Reduce oven temperature to 375°F
5. Using a small offset spatula, gently spread ricotta mixture over puffed par-baked pastry, pressing gently to slightly flatten; sprinkle with remaining ½ cup Parmesan. Top evenly with asparagus and fava beans; drape with prosciutto slices. Immediately return to oven, and bake at 375°F until filling is set, about 10 minutes. Let cool 10 minutes. Garnish with mint, pepper, and Parmesan.