



DAVIES
VINEYARDS

DECEMBER 2024 CLUB NEWSLETTER

Happy Holidays, Club Members!

On behalf of the whole team at Schramsberg and Davies Vineyards, we reach out with our best season's greetings and with sincere gratitude for your membership! Here's to "the most wonderful time of the year"! We are excited to present an extraordinary set of wines for you to celebrate with family and friends over the holidays ahead, including the 2015 J. Schram Blancs and 2013 Late Disgorged Blanc de Blancs from our Schramsberg sparkling portfolio, and the 2021 Leonardini St. Helena and 2021 Simpkins Coombsville from our Davies Cabernet Sauvignon program.

Here in Napa Valley, our 60th Schramsberg sparkling and 24th Davies red wine harvests are in the barn, and as usual, we are thrilled with the results. It was a condensed picking period, concluded in just two months, from the first sparkling Pinot Noir block on August 15 to the last Cabernet block on October 15. In some years, it takes us 3 months to get it all done. This year, a hot July and late-September/early-October heat wave pushed ripening into a tighter band, yet we are smiling now.

Our Davies Cabernet Sauvignon program benefited this season from our annual push to connect with outstanding new vineyards. Three blocks in Howell Mountain's Sylvan Lake, two in Oakville's Renteria 360, and two in St. Helena's Leonardini vineyards all joined the fold in 2024. Our Upper blocks on the J. Davies Estate, replanted in 2019 and 2021, are also now coming back online. Each vintage brings new gifts. The winemaker's life is a good one.

Speaking of winemakers, I wanted to recognize our stellar team here. Vice President Sean Thompson has now completed 19 vintages with us, Cabernet Consultant Celia Welch (17), Sparkling Winemaker Jessica Koga (15), Sparkling Cellar Master Tony Avina (15), and Red Cellar Master Angel Guzman (13). The depth of experience and camaraderie of those five carry our 30-person full-time production crew.



The Davies and extended family, winemakers and production team celebrating the end of harvest and Hugh & Monique's 20th Anniversary at a party in the Grove!

And their collective efforts have earned tremendous third-party acknowledgement this year. Schramsberg was honored by the Wine Spectator on October 18 at the New York Wine Experience as one of five "Wine Stars" from around the globe in 2024. Schramsberg is also one of the five nominees for "American Winery of the Year" in the Wine Enthusiast's annual accolades program. Their awards ceremony is in San Francisco on Monday, January 29. Wish us luck!

It has been a busy couple of months to be sure here at our wineries and with our wines away from home as well. We thank all of you that visited with us this past fall for tours, tastings, club parties or for Camp Davies. It also has been super to dine and toast with you across the country from Las Vegas to Chicago to Nashville to Naples, FL. Heck, we even squeezed in Seoul and Tokyo. We have more to come in the winter and spring of 2025, as we kick off our 60th anniversary year!

In the meantime, we invite you to enjoy the special set of wines that we have pre-

pared for this December's club shipments. In addition to the highlighted bottles above, there are four killer selections that deserve mention from our library headed out to Jack & Jamie's Circle and Riddler's Circle members. For our red wine aficionados, check out the 2014 Winfield Calistoga Cabernet Sauvignon from just across the valley under the Palisades and the 2013 Nobles Ft. Ross – Seaview Pinot Noir from way up the Sonoma Coast. And for our aged bubbly fans, we think you will love our top Chardonnay-based 2005 J. Schram and our top Pinot-based 16-year en tirage 2007 Late Disgorged Reserve.

Again, from all of us on Diamond Mountain and in St. Helena, we thank you for your enthusiasm and send warm wishes to you, your families and friends for the holidays and the year ahead.

Very Sincerely,

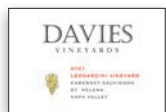
Hugh, Monique and the Schramsberg / Davies Family

Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 of each of the following: 2021 Leonardini Cab, 2021 Simpkins Cab, 2022 Three Amigos Pinot, 2022 Hyde Pinot, 2022 Sonoma Coast & 2022 Anderson Valley Pinots for \$370) (Jack & Jamie's Circle will receive: 2 bottles of each of the Leonardini & Simpkins Cab, plus 1 bottle each of the 2014 Winfield Cab, 2013 Nobles, Sonoma Coast and Anderson Valley Pinots. 12 bottles for \$1,000*)*

2021 DAVIES VINEYARDS CABERNET SAUVIGNON LEONARDINI VINEYARD, ST. HELENA, NAPA VALLEY

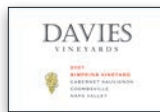
TASTING NOTES - "Our 2021 Leonardini Vineyard Cabernet Sauvignon supplies aromas of raspberry, black plum, nutmeg, and black pepper, layered with notes of herbs and complex forest floor. The palate features a rich and powerful entry of cherry and opulent fruit, with subtle hints of espresso bean and dark cocoa. The long and sturdy finish carries the generous core to a graceful end."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 20 months (56% new)
ALCOHOL: 14.8%
SUGGESTED RETAIL: \$130

2021 DAVIES VINEYARDS CABERNET SAUVIGNON SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY

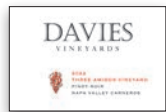
TASTING NOTES - "Our 2021 Simpkins Vineyard Cabernet Sauvignon has nuances of blackberry, baked blueberry, and dark hazelnut brittle, with undertones of mocha, and tobacco leaf. The palate opens with juicy plush brambleberry carried by a mouth-watering acidity. Baking spices and citrus black tea layers support a structured finish."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 20 months (75% new)
ALCOHOL: 14.9%
SUGGESTED RETAIL: \$130

2022 DAVIES VINEYARDS PINOT NOIR THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

TASTING NOTES - "Our 2022 Three Amigos Vineyard Pinot Noir presents aromas of candied red berry, black currant, fresh fig, and Italian plum, with subtle hints of baking spices and cocoa powder. A focused acidity drives the palate to a tart and juicy center of bright layers of blackberry, cherry, and cola spice."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (40% new, 30% used once)
ALCOHOL: 14.6%
SUGGESTED RETAIL: \$85

2022 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARDS, NAPA VALLEY CARNEROS

TASTING NOTES - "Our 2022 Hyde Vineyard Pinot Noir provides aromas of black cherry, blackberry, and pomegranate, combined with hints of maple syrup, cocoa nibs, and an herbal edge. The palate has a juicy and generous entry of brambleberry, with a full and broad spiced midpalate, and ends in a long, lingering finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (28% new, 28% used once)
ALCOHOL: 14.7%
SUGGESTED RETAIL: \$85

2022 DAVIES VINEYARDS PINOT NOIR, SONOMA COAST

TASTING NOTES - "Our 2022 Sonoma Coast Pinot Noir offers scents of black raspberry, brambleberry, cherry, and cassis, intermingled with baking spice, lavender, and a gentle earthiness. A generous and full palate offers a juicy center of black current and baking spices, that are carried through to the finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (25% new, 28% used once)
ALCOHOL: 14.4%
SUGGESTED RETAIL: \$60

2022 DAVIES VINEYARDS PINOT NOIR, ANDERSON VALLEY

TASTING NOTES - "Our 2022 Anderson Valley Pinot Noir has nuanced aromas of pomegranate, plum, and clementine, with subtle hints of brown sugar, violet, and pine resin. The lively entry drives to a supple and spicy palate of layered blackberry and thyme, which is carried by a dynamic acidity to the finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (25% new, 37% used once)
ALCOHOL: 14.8%
SUGGESTED RETAIL: \$60

**plus tax and handling where applicable*

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

2014 DAVIES VINEYARDS CABERNET SAUVIGNON WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

TASTING NOTES - “The 2014 Winfield Vineyard Cabernet Sauvignon presents a varied nose of raspberry, black plum, Mexican chocolate and vanilla. The palate is seamless and lively, with some minerality, and hints of black cherry, more dark plum, black tea and tamarind.”



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 24 months (89% new)
ALCOHOL: 14.3%
SUGGESTED RETAIL: \$128

2013 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD FORT ROSS-SEAVIEW, SONOMA COAST

TASTING NOTES - “This Pinot Noir has aromas of strawberry confit and dark cherry combined with hints of root beer, dark chocolate and white pepper. The palate is youthful with mouth cleansing acidity, typical of the Sonoma Coast. Flavors of wild plum, strawberry jam, cocoa and hints of baking spices sustain throughout the long dense finish.”



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (44% new)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$55

Cellar Club

(1 bottle of each for \$340*)

2015 J. SCHRAM BLANCS

TASTING NOTES - “This 2015 J. Schram Blancs has generous aromas of golden apple, poached pear, and toasted almond, with layers of pineapple upside-down cake, lemon cookie, and vanilla custard. The palate presents flavors of Meyer lemon, Asian pear, candied orange peel, and juicy yuzu anchored with a bright center that finishes with long-lasting acidity.”



VARIETAL COMPOSITION: 84% Chardonnay, 16% Pinot Noir
BARREL FERMENTATION: 34%
ALCOHOL: 12.4%
SUGGESTED RETAIL: \$150

2013 BLANC DE BLANCS LATE DISGORGED

TASTING NOTES - “Our 2013 Blanc de Blancs Late Disgorged opens with enticing aromas of baked apple, pear, and dried mango intermingled with apricot jam, toasted almond, toffee, and puff pastry. The palate is coated with butterscotch, lemon shortbread, and brioche French toast rounding the palate to a balanced and vibrant finish.”



VARIETAL COMPOSITION: 100% Chardonnay
BARREL FERMENTATION: 21%
ALCOHOL: 12.7%
SUGGESTED RETAIL: \$110

2018 EXTRA BRUT

TASTING NOTES - “Our 2018 Extra Brut offers tantalizing hints of yellow apple, pear, strawberry, and orange zest complemented with undertones of pineapple, lemon curd, and rose hip. A crisp entry, carried by layers of grapefruit, apricot, brioche, honey, and baking spice is supported by a tart center and a lingering finish.”



VARIETAL COMPOSITION: 86% Pinot Noir, 14% Chardonnay
BARREL FERMENTATION: 24%
ALCOHOL: 13.0%
SUGGESTED RETAIL: \$110

2021 BRUT ROSÉ

TASTING NOTES - “Our 2021 Brut Rosé welcomes a bouquet of ripe raspberry, strawberry, watermelon, and white peach, intermingled with hints of lemon-lime, orange zest, and ginger. The palate presents bright berry and citrus. A tart acidity carries the flavors to a juicy center and refreshing finish, while supporting a crisp, clean polish the entire way.”



VARIETAL COMPOSITION: 73% Pinot Noir, 27% Chardonnay
BARREL FERMENTATION: 25%
ALCOHOL: 12.6%
SUGGESTED RETAIL: \$50

Riddler's Circle

(12 bottles for \$1,060*)

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

2007 RESERVE LATE DISGORGED

TASTING NOTES - "Our 2007 Reserve Late Disgorged exhibits notes of bosc pear, grapefruit, orange zest, and dried apricot layers with hints of baked apple, nutmeg, cinnamon, and brown sugar.



Complex flavors of peach, lemon peel, graham cracker, and candied ginger on the palate are supported with a vibrant acidity leading to a fresh and textured finish."

VARIETAL COMPOSITION: 76% Pinot Noir, 24% Chardonnay

BARREL FERMENTATION: 40%

ALCOHOL: 13.2%

SUGGESTED RETAIL: \$225

2012 SCHWARZE VINEYARD BRUT NAPA VALLEY CARNEROS

TASTING NOTES - "The 2012 Schwarze Vineyard has generous aromas of kiwi and Granny Smith apple. The fruitful nose is complemented by notes of vanilla creme and elder flower.



On the palate, there are bright flavors of meyer lemon and tangerine. The bright finish lingers on the palate with fruitful intensity and rich texture."

VARIETAL COMPOSITION: 100% Chardonnay

BARREL FERMENTATION: 43%

ALCOHOL: 11.9%

SUGGESTED RETAIL: \$146

2006 J. SCHRAM

TASTING NOTES - "The 2006 J. Schram opens with bright aromas of green apple, ripe grapefruit and sweet pineapple followed by exotic nuances of mango, guava, panna cotta, and toasted almond. On first sip, tangerine and Kaffir lime are present, which are accentuated by layers of tart pear and Fuji apple. The palate's texture is viscous and savory on entry. A long finish is driven by generous mouthwatering and lingering acidity."



VARIETAL COMPOSITION: 87% Chardonnay, 13% Pinot Noir

BARREL FERMENTATION: 40%

ALCOHOL: 12.2%

SUGGESTED RETAIL: \$250

2016 BRUT ROSÉ

TASTING NOTES - "The 2016 Brut Rosé has generous aromas of strawberry and orange zest. Its fruitful nose is complemented by notes of cinnamon, vanilla and watermelon. On the palate, there are juicy flavors of ruby grapefruit, stone fruit and raspberry compote, with soft touches of toasted hazelnut and shortbread cookie. The fruitful finish is fresh, with a bright clean acidity."



VARIETAL COMPOSITION: 64% Pinot Noir, 36% Chardonnay

BARREL FERMENTATION: 24%

ALCOHOL: 12.6%

SUGGESTED RETAIL: \$80

Schramsberg and Davies Vineyards Reviews:

WINE ENTHUSIAST

2021 SCHRAMSBERG BLANC DE BLANCS

95
POINTS

I hope you pick one up to enjoy. This wine is bright, with aromas of Golden Delicious apple, orange blossom, acacia honey and mineral on the nose. Flavors are of baked Bosc pear, mandarin orange, fresh walnut, toasted brioche and kaffir lime. The wine offers a subtle, creamy mousse, with a long, lifted and dry finish.
— Tonya Pitts

2015 J. SCHRAM ROSÉ

94
POINTS

This wine is rich, with aromas of baked pear, yellow apple, or ange peel and plum on the nose. The flavors on the palate are or ange brûlée, Golden Delicious apple and peach. A creamy mousse mid palate is inter woven with maple, baked plum, cinnamon and orange sherbet, leading to a creamy, supple finish. Pair with grilled duck breast. — Advanced Buying Guide, September 2024

2021 DAVIES VINEYARDS "RED CAP VINEYARD" CABERNET SAUVIGNON

93
POINTS

Lush and generous, this wine delivers compelling flavors of red cherries, ripe plum, warming spices and sweet cocoa. Supple tannins and a pleasing mouthfeel continue into long finish. Enjoy with a range of savory, autumn and winterfoods. — Elaine Chukan Brown

CONTINUES...

Schramsberg and Davies Vineyards Reviews:

2021 DAVIES VINEYARDS "ST. HELENA" CABERNET SAUVIGNON

93
POINTS

Crowd pleasing and delicious, this attractive and flavorful wine fills the mouth with flavors of candied plum, sweet spices and spiced cocoa sprinkled with smoked sea salt. This persistent wine is built of succulent tannins and well balanced acidity. — Elaine Chukan Brown

2021 DAVIES VINEYARDS "MCGRATH VINEYARD"

CABERNET SAUVIGNON

93
POINTS

Impressive concentration of flavor is carried by pliant, palate-coating tannins and juicy acidity. Flavors of sourcherry, plum jam, blueberry and sweet spices linger through a long finish. This wine is structural and generous. — Elaine Chukan Brown

Wine Spectator

J. SCHRAM BLANCS

94
POINTS

Luxurious and dynamic with polished, full-bodied baked apple, Asian pear, brioche and roasted hazelnut flavors that build richness on a plush finish. — Tim Fish

2021 SCHRAMSBERG BLANC DE NOIRS

93
POINTS

Exuberant and festive with dynamic apple and cherry flavors that are accented by nectarine and strawberry blossom, finishing on a sleek and lively note. — Tim Fish

2021 DAVIES VINEYARDS "RED CAP VINEYARD" CABERNET SAUVIGNON

93
POINTS

This is forward and generous in feel, offering rich cassis and plum pâte de fruit flavors laced with sweet tobacco and mocha notes. Broad through the finish, with a light twang of iron to keep this honest. — James Molesworth

2021 DAVIES VINEYARDS "RENTERIA 360 VINEYARD"

CABERNET SAUVIGNON

93
POINTS

This is lush and flattering in feel, with creamed blackcurrant and blackberry fruit flavors laced liberally with alder, singed vanilla and espresso crema notes. Tilts to exotic in the end, with emphasis on its toast more than its fruit. — James Molesworth

2021 DAVIES VINEYARDS "MCGRATH VINEYARD" CABERNET SAUVIGNON

93
POINTS

An enticing red, with a beautifully rendered core of supple plum puree, açai compote and blackberry pâte de fruit flavors that are laced alluringly with violet and anise notes. A nicely buried bramble hint accents the lush finish. — James Molesworth

2021 DAVIES VINEYARDS "OLIVEN VINEYARD" CABERNET SAUVIGNON

93
POINTS

Jammy black fruits, sour cherries and blue berries mix with dried herbs and dried tobacco to make a simultaneously savory and fruit-forward Cabernet Sauvignon. Supple tannins coat the palate, providing a satisfying wine to enjoy on its own or with a meal. — Elaine Chukan Brown

2021 DAVIES VINEYARDS "RENTRIA 360 VINEYARD"

CABERNET SAUVIGNON

93
POINTS

Concentrated flavors of dark fruits, tobacco and cracked pepper lead this robust and bold wine. Palate-coating tannins and persistent acidity carry through a lengthy, mouthwatering finish. — Elaine Chukan Brown

2021 SCHRAMSBERG BLANC DE BLANCS

91
POINTS

Fragrant and refreshing, this sleek version offers appealing flavors of green apple, Meyer lemon and yeast roll. Finishes bright, with acidity. — Tim Fish

MIRABELLE BRUT, 33RD BOTTLING

91
POINTS

Plush yet vibrant, with a lilting mix of baked apple and strawberry notes accented by brioche and roasted almond tones on the lush finish. — Tim Fish

Decanter

2018 SCHRAMSBERG "CAMIANTE DEL CIELO VINEYARD" BLANC DE NOIRS

94
POINTS

Luxurious aromas of buttered brioche, quince, and cherry pit, all of which carry over onto the palate. The mousse is exceedingly rich and creamy, filled with lifted spray mineral notes and ripe, fleshy orchard fruit laced with autolytic character. A well-built and deliciously balanced sparkling wine from California's Marin County, south of the Sonoma County line and north of San Francisco's famous Golden Gate Bridge. — Jonathan Cristaldi



Winemakers Corner: Report for Fall 2024

JESSICA'S CORNER

Happy Holidays from the Schramsberg Cellar!

After the fast and furious harvest activities at the end of summer, we're settling into a slightly more relaxed fall season. I say slightly more relaxed only because the social calendar has picked up since the grapes let us breathe a little. We had our Fall Wine Club Party on one of the hottest days of October, Camp Davies just wrapped up not that long ago, and our Holiday Shopping event is right around the corner, not to mention

Our 2024 lots have all finished fermenting and are being tucked away for the next few months while the winemaking team gets ready to sit down to taste each of the 250+ lots we produced this vintage. While that's a daunting task, it's the necessary first step in the process of crafting the sparkling wines we all love so much. Once we've gone through and ranked each of the lots, we'll start looking and earmarking potential options for the J. Schram Blancs, J. Schram Noirs, and J. Schram Rosé as well as any sites that stood out as being especially good this year so that we can feature them as one of our vineyard designate sparkling wines. As with every year, there's a few contenders we've been keeping in mind since tasting tanks throughout harvest, but I for one am excited to see which lots rise to the top.

JP's CORNER

We received the last of the fruit October 15th, with the PV, MA and some of the older blocks of Cab coming off the Estate. Harvest was a seeming flash as compared to last year. From start to finish, we had 34 days of fruit, (with a break for Camp, and Sundays). We processed in total here 283.77 T compared to last years 299.01 T. As of this moment, the cellar is as full as I have seen it, with tanks, barrels, bins tucked into every available nook and crevice to keep all in house at night. We have had a steadfast crew that included the Production Team, and College interns to help process it all and get it to barrel. We hope to have most everything in barrel by the first week of November, and we'll be busy cleaning up at the same time.

And a side note, the St. Helena High School students will be by tomorrow to do their pressing and barrel down on the '24 Vintage blend.



Jorge and Angel with the last fruit of 2024

 **Hugh Davies**
Vintner

 **Sean Thompson**
Director of Winemaking

 **Jessica Koga**
Winemaker (Schramsberg)

 **JP Pierce**
Assistant Winemaker (Davies)

Keeping the Streak Alive and Well!

In September 2024, we were honored to be notified that not once, but twice our wines were served at an official State Function. On September 19, our 2020 Blanc de Blancs was poured at the White House for the opening of The People's House. Then, only two days later, on September 21, President Biden served our Blanc de Blancs at an intimate dinner in Wilmington, Delaware, during the Quad Summit. Those enjoying the second dinner included Prime Minister Anthony Albanese of Australia, Prime Minister Kishida Fumio of Japan, and Prime Minister Narendra Modi of India. We give a heartfelt "thank you" to the chefs and sommeliers who made these selections.



All In The Family...



We would be honored to be a part of your December newsletter! That's my birthday month too which makes it more special, the 7th, but nowhere near as special as our baby girl Emilia Liana. She's going to be 4 months next week! So plenty of time to wear a Schramsberg onesie in teal if you still have one left. Can't wait to get our next shipment!

We love your bubbles! We visited and did a tour to celebrate our one-year

wedding anniversary in June 2018, and instantly became members. We just had our first baby and for 9 months I really missed your bubbles. I was very much looking forward to getting to taste them again. We celebrated our baby and our first family dinner outing this summer. It was very special for us.

Kristina & Mark, Elkins Park, PA - Cellar Club since 2018



This is a little overdue, but I wanted to say thank you and share a picture of our sweet girl, Sloane, in her Schramsberg onesie! It's been quite the conversation starter :)

*Tyler & Jeff, Henrico, VA
Cellar Club since 2018*



We wanted to share the wedding of our second daughter, just like you helped us with our oldest daughter last year. Our Natalia and her husband Brian celebrating their wedding day with Schramsberg Brut Rosé in New Orleans.

*Max & Isa, Coral Gables, FL
Cellar Club since 2013*

Camps

FOOD, FUN AND WINE: THE BEST CAMP FOR THE WINE LOVER

Did you know that we offer one-of-a-kind Camp programs at Schramsberg and Davies Vineyards? Our Camps provide our guests with the opportunity to see what it is to be a winemaker, vineyard worker, chef and sommelier, throughout a three day period. Attendees will work in the vineyards for harvest or pruning activities, spend time with the winemaking team in the winery, learn how to differentiate between wine styles, and be taught tips and tricks on how to best pair food to a specific wine.

March 9-11-2025: Spring Camp Davies: Take an in-depth look at our J. Davies Estate Cabernet Sauvignons from Diamond Mountain District, our delicious vineyard-designated Napa Valley Cabernets, and our Pinot Noirs from cool-climate vineyards in the Napa Valley Carneros, Sonoma Coast and Anderson Valley. Included are visits to the vineyards to prune dormant vines, blending seminars with the winemaking team, exploration of clonal differences of a varietal, food and wine tastings, plus additional seminars that dive into our red wine program.

Sept. 7-9-2025: Fall Camp Schramsberg: Attendees will learn from the experts on how sparkling wines are crafted. From harvesting fruit in the vineyards, tasting through an array of base wines as they ferment, stepping through the complex process that a sparkling wine takes from vine to finished bottle, exploring the cause and effect of food to wine, and, of course, learning how to safely saber open a bottle of sparkling wine.

Please contact us at camp@schramsberg.com or call Matthew Levy at 707-942-2408 to inform us of your interest to attend a camp session.



Campers enjoying over two days of activities.

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.
\$530/\$1,060 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 \$530 one shipment of 12 bottles at \$1,060 in December*).**
\$500/\$1,000 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$500 and one at \$1,000 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.
\$170/\$340 per **Cellar Club** shipment (*three shipments of 2 bottles at \$170 and 1 shipment of 4 bottles at \$340 in December*).**
\$185/\$370 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$185 and one at \$370 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

DECEMBER

8 Club Pick Up Event at Davies
707-709-4245

9 December Club Packages Ship

2025

FEBRUARY

2 Club Pick Up Event at Davies
707-709-4245

10 February Club Packages Ship

13-17 Schramsberg & Davies Vineyards
Valentine's Weekend at Triple Creek Ranch
Bitterroot Valley, Montana
www.triplecreekranch.com
800-654-2943

MARCH

9-11 Davies Blending Camp
707-942-2420

APRIL

6 Club Pick Up Event at Davies
707-709-4245

14 April Club Packages Ship

MAY

17 Spring Club Event & 60th Anniversary
Party at Schramsberg - Save The Date!

JUNE

6-7 Collective Napa Valley Auction
www.collectivenapavalley.org

OCTOBER

12 Club Pick Up Event at Davies
707-709-4245

13 October Club Packages Ship

DECEMBER

7 Club Pick Up Event at Davies
707-709-4245

8 December Club Packages Ship

Please check our events page on our website as we are frequently adding new events.
www.schramsberg.com/visit/events

Current Offerings

DAVIES VINEYARDS				PINOT NOIR - CONTINUED				EXTRA BRUT			
MEMBER PRICE				MEMBER PRICE				MEMBER PRICE			
DIAMOND MOUNTAIN ESTATE				DUTTON-HALLBERG, RUSSIAN RIVER VALLEY				750 ML 2018			
J. DAVIES ESTATE CABERNET SAUVIGNON				750 ML 2022				New Release \$ 93.50			
750 ML	2021	LIMITED AVAILABILITY	\$ 127.50	SONOMA COAST				BLANC DE BLANCS			
MEMBER PRICE				MEMBER PRICE				MEMBER PRICE			
CABERNET SAUVIGNON				750 ML 2022				375 ML 2021			
RED CAP, HOWELL MOUNTAIN, NAPA VALLEY				\$ 51.00				750 ML 2021			
750 ML	2021		\$ 110.50	NAPA VALLEY CARNEROS				\$ 37.40			
McGRATH, ST. HELENA, NAPA VALLEY				750 ML 2022				1.5 L 2020			
750 ML	2021		\$ 110.50	LIMITED AVAILABILITY \$ 51.00				\$ 80.75			
CRISCIONE, ST. HELENA, NAPA VALLEY				ANDERSON VALLEY				3 L 2019			
750 ML	2021		\$ 110.50	750 ML 2022				LIMITED AVAILABILITY \$ 297.50			
LEONARDINI, ST. HELENA, NAPA VALLEY				LIMITED AVAILABILITY \$ 51.00				9 L 2018			
750 ML	2021		\$ 110.50	MEMBER PRICE				LIMITED AVAILABILITY \$ 935.00			
SIMPKINS, COOMBSVILLE, NAPA VALLEY				SCHRAMSBERG VINEYARDS				BLANC DE NOIRS			
750 ML 2021				MEMBER PRICE				MEMBER PRICE			
\$ 110.50				J. SCHRAM ROSÉ				750 ML 2021			
OLIVEN, CALISTOGA, NAPA VALLEY				750 ML 2016				\$ 39.10			
750 ML	2021		\$ 110.50	NEW RELEASE \$ 161.50				BRUT ROSÉ			
RENTERIA 360, OAKVILLE, NAPA VALLEY				J. SCHRAM BLANCS				MEMBER PRICE			
750 ML	2021	LIMITED AVAILABILITY	\$ 110.50	MEMBER PRICE				750 ML 2021			
\$ 110.50				750 ML 2015				750 ML 2020			
ST. HELENA				1.5 L 2015				LIMITED AVAILABILITY \$ 42.50			
750 ML	2021		\$ 110.50	NEW RELEASE \$ 263.50				750 ML 2020			
\$ 110.50				J. SCHRAM NOIRS				1.5 L 2019			
750 ML 2021				MEMBER PRICE				LIMITED AVAILABILITY \$ 93.50			
\$ 93.50				750 ML 2015				CRÉMANT DEMI-SEC			
\$ 63.75				750 ML 2014				MEMBER PRICE			
PINOT NOIR				1.5 L 2014				750 ML 2021			
MEMBER PRICE				LIMITED AVAILABILITY \$ 263.50				New Release \$ 39.95			
THREE AMIGOS ESTATE VINEYARD, NAPA VALLEY CARNEROS				LATE DISGORGED				MIRABELLE BRUT 33ND BOTTLING			
750 ML	2022	LIMITED AVAILABILITY	\$ 72.25	MEMBER PRICE				MEMBER PRICE			
KEEFER RANCH ESTATE, RUSSIAN RIVER VALLEY				RESERVE - LD				750 ML MULTI VINTAGE			
750 ML	2022		\$ 72.25	MEMBER PRICE				\$ 28.05			
\$ 72.25				750 ML 2007				MIRABELLE BRUT ROSÉ 32ND BOTTLING			
FERRINGTON VINEYARDS, ANDERSON VALLEY				NEW RELEASE \$ 191.25				MEMBER PRICE			
750 ML	2022		\$ 72.25	1.5 L 2007				750 ML MULTI VINTAGE			
\$ 72.25				NEW RELEASE \$ 382.50				\$ 28.05			
NOBLES VINEYARD, FORT ROSS-SEAVIEW				3 L 2007				SCHRAMSBERG SABER IN WOOD BOX			
750 ML	2022		\$ 72.25	NEW RELEASE \$ 765.00				MEMBER PRICE			
\$ 72.25				BLANC DE BLANCS - LD				SABER			
GOORGIAN VINEYARD, ANDERSON VALLEY				MEMBER PRICE				\$ 126.65			
750 ML	2022	LIMITED AVAILABILITY	\$ 72.25	750 ML 2013				EXTRA BRUT - BLANC DE NOIRS			
\$ 72.25				NEW RELEASE \$ 93.50				MEMBER PRICE			
				750 ML 2020				750 ML 2020			
				NEW RELEASE \$ 59.50				New Release \$ 59.50			

Please call the winery for pricing on engraved bottles or go to www.schramsberg.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.

Order Toll-Free: 800-877-3623 or email clubs@schramsberg.com or go to www.schramsberg.com, Shop Online.



INGREDIENTS

- 1 Round loaf sourdough bread
- 4 T. Butter
- $\frac{2}{3}$ C. Raw pecans chopped
- 3 T. Brown Sugar
- 1 16oz wheel of brie, cubed
- 1 C. Dried cranberries

Cranberry Brie Pull Apart Bread

Recipe courtesy of Tieghan Gerard, Half Baked Harvest

PAIRS WELL WITH DAVIES PINOT NOIR, AND SCHRAMSBERG BRUT ROSÉ

GREAT APPETIZER FOR 6-8PPL

INSTRUCTIONS

- Preheat the oven to 350 degrees F.
- Slice the bread horizontally and vertically to create 1 inch cubes, being careful not to actually slice all the way through the bread.
- In a small bowl, combine 2 tablespoons butter, the pecans and brown sugar. Use your hands to mix the butter into the pecans to create a crumble. Take the remaining 2 tablespoons butter and insert thin slices into the loaf of bread.
- Place the loaf on a baking sheet and stuff the brie inside the bread, filling in all the spaces in between the cuts. Add the cranberries and pecans. Transfer to the oven and bake for 15-20 minutes or until the brie is melted and gooey. Serve immediately.

INGREDIENTS

- 1 $\frac{1}{2}$ C. Hot water
- $\frac{3}{4}$ C. Butter, chopped
(1 $\frac{1}{2}$ sticks)
- 2 t. Grated lemon peel
- $\frac{1}{2}$ t. Salt
- 1 $\frac{1}{2}$ C. All purpose flour
- 6 Eggs, room temperature
- 3 T. Fresh lemon juice
- 2 C. Sour cream (drained
in a cheesecloth-lined
strainer overnight)
- 1 $\frac{1}{2}$ Caviar
- $\frac{1}{2}$ C. Snipped fresh chives

Pastry Puffs with Caviar Cream Filling

*An original recipe by Jamie Davies as featured in
Bon Appetit October 1986*

ENJOY WITH J. SCHRAM BLANCS

SERVES 12



INSTRUCTIONS

- Combine water, butter, lemon peel and salt in a heavy, medium saucepan and bring to a boil. Remove from heat. Add flour all at once and stir with a wooden spoon until incorporated. Set pan over medium heat and stir until mixture films bottom of pan. Let cool 5 minutes. Beat in eggs one at a time. Continue beating until smooth.
- Preheat oven to 375 degrees. Butter baking sheets. Drop dough in 1 $\frac{1}{4}$ " mounds onto prepared sheets. Bake until golden brown and firm, 35 to 40 minutes. Turn oven off. Make incision in side of each puff to allow steam to escape. Let stand in oven 10 minutes. Cool completely on rack.
- To assemble: Split puffs. Whisk lemon juice into sour cream. Spoon sour cream onto half of each puff. Top with caviar and chives. Cover with other half of puff. Serve immediately.