

December 2021 Club Newsletter

Dear Club Members,

On behalf of all of us at Schramsberg and Davies Vineyards, we extend our very best wishes to you and your families for the holidays! Despite the challenges and uncertainty that lingers in this present moment, we remain optimistic and thankful for the many blessings that we have. After the disastrous forest fires that plagued the North Coast of California in 2020, we were given nearly a complete respite in 2021. While some pandemic restrictions continue to linger, enthusiastic wine afficionados have returned to the Napa Valley in good numbers and in great spirits. Since October, our region has received more rainfall than it had in the entire previous winter, reservoirs are full, hills are green, vines are dormant, and there is a sense that life has returned to a positive, healthy track.

The recently concluded grape harvest followed the state's driest winter since 1977 and, though modest in quantity, it produced wines with outstanding concentration and flavor. Our continual pursuit of new vineyard sources was given a boost in 2021, as we were forced to find additional blocks to offset lower yields. Sometimes challenge affords opportunity, and that notion was particularly evident in our sparkling program this past year. While several of our top Chardonnay lots were from vineyards that we have worked with for decades, others were produced from vineyards that we worked with for the very first time. Maddox, Searby and Balletto Spider Web from the Russian River Valley, Ferrington - Anderson Valley, and Lavender Hill - Carneros are all right there. Similarly, a remote newcomer, Manchester Ridge, high above the Mendocino Coast, shines in our sparkling Pinot set. Exciting firstyear prospects in our Davies red wine program are the Dutton - Hallberg Green Valley Pinot and McGrath St. Helena Cabernet.

It has also been exciting to reconnect with many of you at dinners, tastings, and events across the country again, including Austin's Rare & Fine Wine Auction, the New York Wine Experience, and the Bottle Rock Music Festival in Napa. After a little hiatus, it has



The Davies family in Schramsberg Vineyards' historic caves..

been great to resume celebrating life in person. And we are fired up to do it even more in 2022! We invite you to join us as we commemorate the 50th Anniversary of President Nixon's historic trip to China with multiple activities scattered throughout the country during the year. In July our family will travel to England's sparkling wine country, through Scandinavia, and across the North and Baltic Seas on a Crystal Cruise Ship, and we would be absolutely thrilled to have you on board as well. 2022 will indeed be a remarkable year, and our team intends to make it memorable with a full schedule of tours, tastings, and events at Schramsberg on Diamond Mountain, at Davies in St. Helena, and across the globe.

In the meantime, we invite you to enjoy the range of offerings that are emerging this winter from our cellars. For the sparkling fans, we are thrilled with the newly released J. Schram from the long, even 2012 growing season. The richness from eight years "en tirage" and 40% barrel-fermentation balance the edges of the strident, vibrant energy of the Schwarze, Tognetti and Hawk Hill Chardonnays that form its core. The more compressed, early 2016 vintage bore delicious Chardonnay results from the Hyde family's home ranch on Bayview avenue in the Napa Carneros and across our diverse vineyard set in Sonoma's Green Valley. We invite you to enjoy the contrast of these two unique Blanc de Blancs bottlings with oysters on the half shell, smoked salmon, or caviar. And to balance out the December shipment, we include the 2018 Crémant Demi-Sec, produced since 1972 from the organically farmed Yount Mill Flora. Perfectly suited for fruit-based cobblers, cakes, and pies, we love this sparkler before the meal as well with the assorted cheese, nut, and dried fruit platter.

For the Davies club members, we are proud to present three distinct Cabernet Sauvignon bottles from the highly accoladed, bountiful 2018 vintage. From the cooler south eastern end of the valley, the Simpkins family's Coombsville vineyards produced a Cabernet with tasty dark fruit, spice, and exquisite texture. A bit to the north, at the base of the Vaca range in east Oakville is Oscar Renteria's 360 vineyard, which yielded a Cabernet bursting with berry fruit and persistent length. Closer to the Davies winery, a range of St. Helena appellation Cabernet vineyards to the north, south and center of town created a wine of layered fruit flavors and great balance. This shipment's Pinot Noirs come from the late, generous 2019 growing season. The Hyde vineyard-designate, our eighth bottling from the family's range of Carneros blocks, exhibits beautiful, vibrant red berry aromas with tasty resolve on the palate. Our Sonoma Coast bottling, a blend of Keefer Green Valley and Nobles Ft. Ross-Seaview, presents supple cherry depth with pleasing floral and spice kisses.

We hope that you enjoy these special selections as much as we have enjoyed crafting them. On behalf of our whole team, and the great array of growers and vineyards behind them, we again share our gratitude for your patronage. We look forward to connecting with you in what should be a super year ahead, and until then send cheer for the holidays!

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Hugh, Monique and the Schramsberg / Davies Family

2012 J. Schram, North Coast

TASTING NOTES - "The 2012 J. Schram opens with aromas of caramelized pineapple, dried orange peel, ginger, and toffee, enhanced by notes of lemon curd, honey and brioche. The elegant



and lingering palate delivers elements of baked apple, orange and pineapple upside down cake, layered with flavors of white peach and graham cracker on the finish."

VARIETAL COMPOSITION: 86% Chardonnay, 14% Pinot Noir BARREL FERMENTATION: 38% Alcohol: 12.4% Suggested Retail: \$130

2016 Green Valley Brut, Russian River Valley

TASTING NOTES - "The 2016 Green Valley Brut exhibits enticing aromas of green apple, mango, white peach, pineapple and lemon cookie, followed with hints of vanilla custard, brioche, snickerdoodle and toasted hazelnut. The palate opens with a nice concentration and layers of grapefruit,



candied ginger, and zesty citrus, leading to a juicy midpalate with flavors of orange blossom, lime candy and finishing with great length."

VARIETAL COMPOSITION: 100% Chardonnay BARREL FERMENTATION: 27% ALCOHOL: 13% SUGGESTED RETAIL: \$95

2016 Hyde Vineyards Blanc de Blancs, Napa Valley Carneros

TASTING NOTES - "The 2016 Hyde Vineyard Blanc de Blancs has welcoming aromas of green apple, pineapple, nectarine, and lemon-lime. The fruitful nose is complemented by notes of vanilla, white floral,



brioche French toast and puff pastry. The palate opens with a clean bright entry of kumquat, lemon curd, and tropical notes, finishing with flavors of candied apple, pie crust and a crisp minerality."

VARIETAL COMPOSITION: 100% Chardonnay Barrel Fermentation: 25% Alcohol: 12.6% Suggested Retail: \$95

2018 Crémant Demi Sec

TASTING NOTES - "The 2018 Crémant welcomes tantalizing aromas of peach, nectarine, pineapple, and pear blossom, which are complemented with notes of ginger, orange blossom, marzipan, brioche and meringue cookie. The palate presents bright citrus flavors, including



lemon-lime and lemon cookie, with layers of apple crumble and honey supporting the juicy mouthfeel. Undertones of ripe stone fruit and lychee, provide balance to the tangy finish."

VARIETAL COMPOSITION: 59% Flora, 39% Chardonnay, 2% Pinot Noir Barrel Fermentation: 8% Alcohol: 13.1% Suggested Retail: \$43

(12 bottles for \$920*)

Riddler's Circle

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

2007 J. Schram Rosé, North Coast

TASTING NOTES - The 2007 J. Schram Rosé shows generous aromas of fresh strawberry, dark Amarna cherries and orange zest, followed by nuances of brioche, and toasted hazelnut. Flavors of raspberry and cherry are complemented by watermelon, Meyer



lemon and vanilla cream. The palate finishes with lingering flavors of tangerine and pie crust. The texture is both viscous and mouthwatering with long and savory acidity.

VARIETAL COMPOSITION: 70% Chardonnay, 30% Pinot Noir Barrel Fermentation: 51% Alcohol: 13.0% Suggested Retail: \$200

2011 Brut, Napa Valley Carneros

TASTING NOTES - "The 2011 Brut Napa Valley Carneros offers a broad expression of the Carneros terroir. Fresh green apple, bright tangerine, and baked apricot aromas are complemented by lemon shortbread and marzipan developed by years of aging on the yeast.



The clean driving flavors are dense with ruby grapefruit, fresh pineapple and Granny Smith apple pie. Refreshing on entry and lingering on the palate, the wine delivers from the start to finish."

VARIETAL COMPOSITION: 88% Chardonnay, 12% Pinot Noir Barrel Fermentation: 28% Alcohol: 12% Suggested Retail: \$140

*plus tax and handling where applicable

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

Riddler's Circle

2012 Blanc de Noirs, North Coast

TASTING NOTES - "The 2012 Blanc de Noirs expresses generous aromas of yellow peach, fresh orange zest, cantaloupe, and citrus blossom, which gradually layers with fragrances of warm apple dumpling and crème anglaise. Lush flavors coat the pal-



ate with tangerine, Santa Rosa plum, candied ginger and a hint of French flan. This sparkling wine delivers a clean, lingering finish with crisp mouthwatering."

VARIETAL COMPOSITION: 88% Pinot Noir, 12% Chardonnay BARREL FERMENTATION: 22% Alcohol: 12.7% Suggested Retail: \$80

2011 Blanc de Blancs, North Coast

TASTING NOTES - "The 2011 Blanc de Blancs has fresh aromas of green apple, pear, grapefruit and lime zest. The fruitful nose is complemented by developed nuances of "fresh from the oven"



bread and candied citrus. Generous flavors of grapefruit, lime and pineapple are present in this wine. The palate is crisp on entry with a long, tangy and refreshing acidity."

VARIETAL COMPOSITION: 100% Chardonnay Barrel Fermentation: 26% Alcohol: 12.5% Suggested Retail: \$80

Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle each of the following Cabs - Simpkins, St. Helena & Renteria. Plus 1 bottle each of the following Pinots - Hyde & Sonoma. 5 bottles for \$310*) (Jack & Jamie's Circle will receive 1 bottle of 2005 J. Davies Cab & 2013 Hyde Pinot, plus 2 bottles each of the following 2018 Cabs - Simpkins, St. Helena & Renteria. And 2 bottles of each of the following 2019 Pinots - Hyde & Sonoma. 12 bottles for \$870*)

2005 J. Davies Estate Cabernet Sauvignon Diamond Mountain District

TASTING NOTES - "The 2005 J. Davies exhibits aromas of black cherry and bramble-berry combined with sweet tobacco, mulled spice, and



cassia bark. This wine is rich in volume with full extraction but shows a restrained elegance with a balance of refined minerality. Substantial, chewy tannins on the palate transition to a long and luxurious finish."

VARIETAL COMPOSITION: 80% Cabernet Sauvignon, 12% Malbec, 8% Petit Verdot BARREL AGING (FRENCH OAK): 22 months (78% new) ALCOHOL: 14.6% SUGGESTED RETAIL: \$195

2018 Davies Vineyards Cabernet Sauvignon Renteria 360 Vineyard, Oakville Napa Valley

TASTING NOTES - "The 2017 St. Helena Cabernet Sauvignon presents a varied nose of spiced red berry, raspberry, strawberry, and red plum, with undertones of black pepper and milk choco-



late. A bright entry on the palate is followed by a juicy center of strawberry preserve, with fine tannins providing a polished mouthfeel and structured finish."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (60% new) ALCOHOL: 14.7% SUGGESTED RETAIL: \$110

2013 Davies Vineyards Pinot Noir Hyde Vineyards, Napa Valley Carneros

TASTING NOTES - "This Hyde Pinot Noir emits aromas of cherry and raspberry combined with vanilla, and licorice. The



palate is plush and dense with flavors of mixed berry pie and chocolate covered strawberries. Hints of crème brûleé and cinnamon follow throughout the long sustained finish."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 15 months (40% new, 20% used) Alcohol: 14.6% Suggested Retail: \$105

2018 Davies Vineyards Cabernet Sauvignon Simpkins Vineyard, Coombsville Napa Valley

TASTING NOTES - "The 2018 Simpkins Cabernet Sauvignon opens with notes of cherry, dried strawberry, and black pepper, balanced with undertones of mint and rich choco-



late. The palate welcomes a dense and dark entry with a velvety texture, leading to flavors of plum, black raspberry and fresh espresso beans."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (60% new) ALCOHOL: 14.7% SUGGESTED RETAIL: \$110

Davies Club and Jack & Jamie's Circle - CONTINUED

2018 DAVIES VINEYARDS CABERNET SAUVIGNON St. Helena Napa Valley

TASTING NOTES - "The 2018 St. Helena Cabernet Sauvignon presents aromas of acai, raspberry, and blueberry with subtle hints of boysenberry compote, purple flowers, milk chocolate, and vanilla. An inviting, plush texture on entry develops



into a coating palate with flavors of tangy berry fruits, candied cherry and cocoa powder."

VARIETAL COMPOSITION: 100% Cabernet Sauvignon BARREL AGING (FRENCH OAK): 22 months (60% new) Ассонос: 14.5% SUGGESTED RETAIL: \$90

2019 DAVIES VINEYARDS PINOT NOIR, HYDE VINEYARDS NAPA VALLEY CARNEROS

TASTING NOTES - "The 2019 Hyde Pinot Noir emits beautiful aromas of strawberry, pomegranate, bing cherry, and brambly blackberry, with a touch of black pepper in the background. A juicy entry on the palate supports vibrant flavors of black raspberry, plum and milk choco-



late, with a hint of baking spice that is carried through to a balanced resolve on the finish."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK): 15 months (40% new, 30% once used) Ассонос: 14.6% SUGGESTED RETAIL: \$75

2019 DAVIES VINEYARDS PINOT NOIR, SONOMA COAST

TASTING NOTES - "The 2019 Sonoma Coast Pinot Noir engages with aromas of pomegranate, red plum, and cocoa powder, with touches of freshly ground coffee and lavender. The juicy and long palate features delicate layers of red cherry, hibiscus tea, vanilla, and mocha,



with a touch of tobacco leaf, all of which is carried by driving acidity on the finish."

VARIETAL COMPOSITION: 100% Pinot Noir BARREL AGING (FRENCH OAK):15 months (20% new, 30% once used) Ассонос: 14.6% SUGGESTED RETAIL: \$50

Schramsberg and Davies Vineyards Reviews:

WINEENTHUSIAST

EDITORS CHOICE - 2012 Reserve, North Coast



Intricate, luxurious and beautifully mature, this wine, after eight years of bottle aging, shows great depth and complexity in its seductive aromas and flavors of toasted almond, peach, ginger and lemon. The texture is smooth yet lively. Made with 88% Pinot Noir and 12% Chardonnay. (September 2021)

92 POINTS - 2016 Hyde Vineyards Blanc de Blancs, Napa Carneros

98 POINTS - 2016 GREEN VALLEY BLANC DE BLANCS, RUSSIAN RIVER

EDITORS CHOICE - 2019 DAVIES VINEYARD NOBLES VINEYARD PINOT NOIR,

FORT ROSS-SEAVIEW

The Davies family of Schramsberg Vineyards and Davies Vineyards



owns and manages this remote vineyard, at an elevation of one thousand feet above the Pacific. French oak aged for 15 months, the wine speaks of rosebuds and sweet, red cherry on

the nose and palate. With its down-pillow texture, notes of cinnamonmocha expresses itself well, intermingling with tomato leaf, red tea, and blue fruit. It's lightness of being is remarkable - (Nov/Dec 2021)



2018 DAVIES VINEYARDS RENTERIA 360 CABERNET SAUVIGNON, OAKVILLE

The 2018 Cabernet Sauvignon Renteria 360 is a rich, sensual wine that captures all of the creaminess and texture that are such Oakville signatures. Black cherry, mocha, licorice, chocolate, spice and leather all flesh out in a sumptuous, generous Cabernet that will drink well right out of the gate. Silky tannins wrap around the plush finish. (January 2021)

2018 DAVIES VINEYARDS SIMPKINS CABERNET SAUVIGNON, COOMBSVILLE

The 2018 Cabernet Sauvignon Simpkins Vineyard is



an explosive, potent wine. Inky dark fruit, graphite, spice, leather and licorice are some of the many notes that build as this powerful

Coombsville Cabernet shows off its notable allure. This is a decidedly intense, fruity style, especially within the context of Coombsville Cabernet, but those mineral, herbal notes are present, they are just layered into the background. (January 2021)

tastingpanel

JAMESSUCKLING.COM T

Schramsberg and Davies Vineyards Reviews:

2018 DAVIES VINEYARDS RED CAP CABERNET SAUVIGNON, HOWELL MOUNTAIN



Very pretty aromas of dark fruit, such as blackberries, together with chocolate, walnut and hazelnut, following through to a medium to full body with integrated, polished tannins and a long, flavorful finish. Really

lovely focus and precision to this. (December 2020)

2018 DAVIES VINEYARDS CABERNET SAUVIGNON, ST. HELENA



A fruity red with blue fruit, crushed stone and some walnut. It's full-bodied, layered and flavorful. Still a little tight at the finish, so give it some time. (December 2020)

Creamed Spinach–Stuffed Filet Roast Recipe adapted by Melissa Stadler, inspired by a recipe from Food & Wine Magazine

PAIR WITH DAVIES VINEYARDS RENTERIA 360 CABERNET SAUVIGNON

SERVES 6-8

INSTRUCTIONS

To make the creamed spinach:

- In a medium saucepan, melt the butter. Add the shallots and garlic and cook over moderate heat, stirring occasionally, until softened, about 2 minutes.
- Add the flour and cook, stirring, until the flour is golden, about 3 minutes.



- Whisk in the cream until smooth, then add the spinach. Cook, stirring occasionally, until the mixture is very thick, about 5 minutes.
- Stir in the cheese, nutmeg, cayenne. lemon juice and pine nuts and season with salt and pepper. Let cool slightly.

For the roast:

- Preheat the oven to 450°.
- Set a rack over a large, rimmed baking sheet.
- Arrange the filet on the rack and season the top with salt • and pepper. Spread the creamed spinach evenly over the filet, leaving a 1-inch border around the edges. Roll up the filet and tie with kitchen twine at 1-inch intervals. Rub the filet with the olive oil and season with salt and pepper. Roast for 30 to 35 minutes, until medium-rare within and an instant-read thermometer inserted in the center registers 120°. Transfer to a cutting board and let rest for 10 minutes. Do not remove kitchen twine until after slicing. Slice ¹/₂ inch thick and serve warm.

INGREDIENTS:

- 4 T. Unsalted butter
- 2 Small shallots, minced
- 2 Garlic cloves, minced
- 1⁄4 C. All-purpose flour
- 2 C. Heavy cream
- 3 10-ounce packages thawed frozen chopped spinach, excess water squeezed out
- ½ C. Freshly grated Parmigiano-Reggiano
- ¼ t. Freshly grated nutmeg
- ½ t. Cayenne pepper
- 2 t. Fresh lemon juice
- 1 C. Toasted pine nuts Kosher salt

Pepper

- 1 3-pound center-cut filet mignon, butterflied 1/4 inch thick (have your butcher do this)
- 2 T. Extra-virgin olive oil

All In The Family...



We just returned from our first and long overdue visit to the Schramsberg Vineyards. We and our friends all had an amazing time — special thanks to our amazing host, Dee — and left with a new appreciation for your sparkling wines.

And as an added bonus we were delighted to find the latest Cellar Club shipment waiting for us when we got home!

Thanks again and look forward to our next visit. Billy & Devon, Eastchester, NY - *Cellar Club since 2010!*



After 2 weeks on the road visiting children and friends we returned to our home on the North Carolina coast to celebrate our 36th wedding anniversary with a NC institution Bojangles chicken and J. Schram 2012 Rose! Great anniversary and homecoming!

Mark & Wendy, Southport, NC - Cellar Club 2012-14; rejoined in 2017



Leela made her debut on May 24, 2021 and couldn't wait to rock her 'Schramsbaby' status. She is eagerly awaiting her 21st birthday when she can become a member herself, but for now she will be her mommies' plusone on future visits. Cheers!

Rakhee & Sandy, Trevino, TX Cellar Club since 2018



Love & Our Champagne!

We celebrated our 16-year anniversary yesterday with a bottle of 2008 Reserve (we served Schramsberg at our wedding and have been club members for years). It was so good that we opened a bottle of 2001 Reserve later that night with our pizza! Amazing!

Leslie & Paul, San Jose, CA - Cellar Club since 2004!



As a "forever" Schramsberg club member, I'm proud to introduce Amelia, our granddaughter, to our summertime love of bubbles. Thanks Auntie Sam!! (Sam is our Viticulturist here at the winery.) Cheers,

Nancy, Napa, CA *Cellar Club since 2016* Hope you all are doing well at the winery. My wife and I are so excited we are now part of the Riddler's Circle we had to celebrate our 9th Anniversary tonight with one of the bottles. Thanks again we look forward to our next shipment. Best,

Jason & Kelly, Farmers Branch, TX - *Cellar Club* since 2018, Riddler's Circle since 2021



My wife and I have been club members for the past 4 years or so and we noticed that in the newsletters is a community section from time to time. We just welcomed our son home a few weeks ago. To celebrate we opened a large format bottle and took some photos with him.

Brent & Nicole, Poway, CA *Cellar Club since 2017*

Winemakers Corner: Report for Fall 2021

Shining light to a few of our harvest rock stars at Davies Vineyards By Csilla Kato

We all know winemaking relies on teamwork. Not just between Mother Nature and us humble humans, but between vineyard, cellar and production teams. Everyone's efforts add up to the wonderful wines we get to present to the world of wine connoisseurs. During harvest, it is even more important that all involved are bringing their best game and, of course, this is true to full time employees and harvest interns as well. Thank you for all your hard work, we could not have done it without you!

Pictured below are Antonio Macias and Angel Guzman, transferring destemmed grapes into the fermentation vessel with great precision.



We had 40 days of crush from first fruit to the last load, and directed 141 unique fermentations which requires a lot of focus and dedication to make sure each and every one of them is successful! One of the most crucial steps in the process is inoculation, and pictured below is our intern, Ainsley Gabriel, who has been working both the Schramsberg and Davies harvests. She is holding yeast measured out for five different fermenters, and ready to get them rehydrated.





Hyde Vineyards, Napa Valley-Carneros.

Hugh Davies Vintner

Sean Thompson Director of Winemaking

Jessica

Jessica Koga Winemaker (Schramsberg)

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Csilla Kato Associate Winemaker (Davies)

Member Information

Please keep this sheet handy for future reference and feel free to contact us if you have any questions.

To reach the club directly, please call **1-888-829-1980** or

email clubs@schramsberg.com

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

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

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

\$460/\$920 per Riddler's Circle shipments. Receive double the Cellar Club plus two more (or equivalent) special or library selections (three shipments of 6 bottles at \$460 one shipment of 12 bottles at \$920 in December).**
\$435/\$870 per Jack & Jamie's Circle shipment (varies from 6-18 bottles per shipment four times a year. Three shipments at \$435 and one at \$870 in December).**

• **Cellar Club and Davies Club** members receive a complimentary, or discounted, visit for two with every scheduled visit to either of our two wineries.* Elevated experiences are available to members at a reduced rate.

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

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

*Member must be present, benefits are not transferable.

**Plus sales tax where applicable and handling for Alaska and Hawaii shipments.

• You must be at least 21 years of age to be a member of our wine club(s). Dates and wines are subject to change, based on weather conditions and wine availability.

Upcoming Shipments ఈ Events

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

2021	
DECEN	MBER
4	Join us in Las Vegas, for Wine Spectator's Grand Tour 2021 http://grandtour.winespectator.com
6	December Club Packages Ship
10	Join us in Washington D.C. for Wine Spectator's Grand Tour 2021 http://grandtour.winespectator.com
15	Join us in Chicago, for Wine Spectator's Grand Tour 2021 http://grandtour.winespectator.com
2022	
FEBRU	JARY
7-8	February Club Packages Ship
10-14	Vintner Weekend at Triple Creek Ranch Darby, Montana Info@TripleCreekRanch.com 406-821-4600
APRIL	
11-12	April Club Packages Ship
MAY	
21	Annual Spring Club Event (tentative)
JULY	
19-31	2022 Northern Europe Vintner Cruise Aboard Crystal Symphony Food & Wine Trails 1-800-367-5348

