



2007 QUERENCIA

Proceeds from the sale of Querencia contribute to the Jack L. Davies Fund, which supports agricultural preservation and education efforts in Napa County. Established by the Davies family in 1998 upon the passing of Schramsberg founder Jack Davies, the fund builds on his 30-year legacy as a strong advocate for the protection of agricultural land. Jack played an instrumental role in the establishment of the Napa Valley Agricultural Preserve in 1968, which has become a national model for the conservation of agricultural lands.

The wine was named by James Hickey, the Napa County planning director at the time of the establishment of the agricultural preserve. The name is a Spanish word meaning “the deep and abiding affection one has for the place one calls home.” It refers to the sense of being nourished by the place in which you belong, and the balance that exists between the land and its stewards.

Querencia is produced solely from fruit grown in the Napa Valley Carneros region. Chardonnay forms the blend’s core, providing a relatively light-bodied, crisp and tangy palate. Small additions of Pinot Noir fermented with skin contact add berry brightness and color. This brut rosé sparkling wine is hearty enough to compliment the robust flavors of Mediterranean cooking and delicate enough to be served with a truly broad range of appetizers.

Tasting Notes

“The 2007 Querencia has generous aromas of strawberry, watermelon, tropical mango and papaya, followed by the subtle nuttiness of almond crème. On the palate there are bright flavors of mandarin orange, tart cherry and wild berry, which are completed by crisp raspberry and lime. In addition to the fruitful flavors, there is a delightful creaminess of a 50/50 Creamsicle bar and the richness of warm rhubarb cobbler that finishes with a long snappy and lingering acidity.”

– Winemakers Keith Hock and Hugh Davies



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| Varietal Composition: | 74% Chardonnay, 26% Pinot Noir |
| County Composition: | 100% Napa Valley |
| Appellation: | Napa Valley |
| Primary Vineyards: | Jones, Tognetti, Hyde, Schwarze |
| Harvest Dates: | August 16 - August 28, 2007 |
| Barrel Fermentation: | 22% |
| Alcohol: | 12.7% |
| TA: | 0.99 g/100mL |
| pH: | 3.00 |
| RS: | 1.14 g/100mL |
| Release Date: | November, 2010 |
| Cases Produced: | 209 (9-Liter) |
| Suggested Retail: | \$45 |