



2008 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 2008 Querencia impresses with a vibrant color of pink grapefruit. The nose has generous aromas of ripe cherry, raspberry jam and a delicate candied orange. This is followed by the subtle hints of strawberry and lime. On the palate there are rich flavors of ruby grapefruit, spicy English candy, and tart orange, which are completed with a touch of brioche and cinnamon roll. A bright, tart lemon-lime finalizes the taste with a long snappy and lingering acidity.”

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	77% Chardonnay, 23% Pinot Noir
County Composition:	100% Napa Valley
Appellation:	Napa Valley
Primary Vineyards:	Hudson, Hyde, Jones, Tognetti
Harvest Dates:	August 13th - September 15th, 2008
Barrel Fermentation:	45%
Alcohol:	12.8%
TA:	0.87 g/100mL
pH:	3.01
RS:	1.13 g/100mL
Release Date:	September 1, 2011
Cases Produced:	365 (9-Liter)
Suggested Retail:	\$45