



## AMERICA'S SPARKLING WINE ART IS INNOVATOR

**Family-owned:** In 1965, Jack and Jamie Davies established Schramsberg as a sparkling wine estate on the property originally founded in 1862 by German immigrant Jacob Schram. At a time when there were only 20 wineries in Napa Valley and fewer than 50 acres of California vineyard planted to Chardonnay and Pinot Noir, they set out to make world-class sparkling wine in the true Méthode Champenoise style. It was the first California winery to provide a Blanc de Blancs in 1965 followed by a Blanc de Noirs in 1968. Now some 40 years later their son Hugh Davies, who was born the same year the Davies arrived at Schramsberg, leads the winery's management and winemaking team.

**The Wines:** Schramsberg uses the Méthode Champenoise technique to create its seven styles of sparkling wine: vintage dated *Blanc de Blancs*, *Blanc de Noirs*, *Brut Rosé* and *Crémant*, the multi-vintage *Mirabelle*, and the prestige, vintage dated *Reserve* and *J. Schram*. Since the 2001 vintage, the winery also produces the *J. Davies Cabernet Sauvignon* made exclusively from grapes grown in the Schramsberg vineyards on Diamond Mountain.

**Focused on quality:** Producing just 55,000 cases annually, Schramsberg Vineyards is focused on the finest and most complex handcrafted sparkling wines in California. Schramsberg's premium wines are crafted in very limited quantities: an average of 1,500 cases of J. Schram and 1,000 cases of Schramsberg Reserve are made each year.

**Handcrafted:** Most of Schramsberg's viticultural and winemaking practices are carried out by hand: grapes are hand-harvested, the wines are handcrafted, the bottles are stacked, and then riddled by hand in underground caves. The J. Schram, Schramsberg's top offering is even hand-labeled.

**Cool climate diversity:** Schramsberg Vineyards blends Pinot Noir and Chardonnay harvested from a broad array of cool-climate vineyard sources, including Napa Carneros, Anderson Valley, Sonoma County and the Marin Coastal area. The winemakers draw from 80 individual vineyards to create 170 base wines each year. These wines are then used to create Schramsberg's seven distinctive sparkling wines.

**Barrel fermentation:** Unique among California sparkling wine houses, Schramsberg ferments 25 percent of its juices in oak barrels to produce rich, flavorful, complex wines. In its top two sparkling wines, the J. Schram and Schramsberg Reserve, 40 percent of the components are barrel-fermented.

**Reserve wines:** Schramsberg Vineyards has an innovative reserve wine barrel-aging program, aging small lots of wine for up to six years. Limited quantities of these aged wines are then incorporated to give depth and complexity to the finished product. The *Mirabelle Brut*, a multi-vintage sparkler is comprised of 25 percent of these exquisite wines.

### Schramsberg Vineyards and Cellars

1400 Schramsberg Rd. Calistoga, CA 94515 (707) 942-2400

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**Caves:** More than 2.4 million bottles are aged for two to seven years in Schramsberg's hillside caves. These historic caves were dug into volcanic rock in the 1880's by Chinese laborers and currently cover 30,000 square feet. They maintain a consistent temperature and humidity, an environment that is paramount in the flavor development of sparkling wines.

**The Estate:** The Schramsberg estate is tucked into Napa Valley's famed Diamond Mountain, a few miles south of the town of Calistoga. Tall trees and lush vegetation surround this registered historic landmark, painstakingly restored by the Davies family. A Victorian house built by Jacob Schram in 1889, the winery, and an old barn and historic caves hand-dug by Chinese laborers in the 1880's; remain virtually unchanged since Schram's days. The Schramsberg estate totals 220 acres with 50 acres planted to vines.

**Official dinners:** From President Nixon's Toast to Peace with China in 1972 to President George W. Bush's first State dinner at the White House in September of 2001, every presidential administration has served Schramsberg's sparkling wines during official functions.

**Tours & Tastings:** Cellar tours and tastings are by appointment only. The Visitors Center is open for retail sales seven days a week from 10:00 am. to 4:00 pm.

<b>Location:</b>	1400 Schramsberg Road, Calistoga, CA 94515
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<b>Founder/Chairman of the Board:</b>	Jamie Davies
<b>President/Winemaker:</b>	Hugh Davies
<b>Vineyard Manager/Winemaker:</b>	Craig Roemer
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