



Schramsberg Vineyards: A Timeline

1826 Jacob Schram, son of Herman and Annie Schram, is born in Pheddersheim, near the city of Worms on the Rhine River. His father was a captain under Napoleon, and an uncle was the General Schram of the Napoleonic wars.

1833 October 2: Annie Christine Weber born in Hochheim, Germany.

1842 Schram sets out for America. He left in order to avoid the draft.

1842-52 Schram arrives in New York, where he learns and practices barbering in the New York area.

1850 John Patchet establishes the first commercial winery in Napa Valley.

1852 Schram starts journey to San Francisco.

1854 Schram arrives in San Francisco aboard the steamer, *Yankee Blade*. He works as a barber in San Francisco, Marysville, and opens Metropolitan Theatre Tonsorial Parlor" in San Francisco.

1857 First commercial shipment of wine from Napa. Schram goes to White Sulfur Springs as a barber during the social season. Fire of that year burns him out of "house and home."

1858 Schram relocates to Napa City; opens barber shop.

1859 Jacob Schram and Annie Christine Weber are married.

1861 Beginning of the United States Civil War

1861-1862 Count Agostin Haraszthy returns from survey of European vineyards with cuttings from 300 grape varieties.

1862 Herman Adolph Schram is born.

1862 Purchases 200 acre Mt. Diamond property from the government and begins development of Napa hillside vineyards.

1869 The Transcontinental Railway is completed, creating a surplus of Chinese laborers in the San Francisco area.

1870 Schramsberg has 30,000 vines; Chinese laborers dig Napa's first hillside caves for wine-aging and storage.

1875 Schram Victorian mansion with stately veranda completed on vineyard site.

1877 Schram sells 40 acre piece of property to Collin McEachran.

1879 Schramsberg winery produces 5,500 cases of wine.

1880 Author Robert Louis Stevenson visits Schramsberg. Descriptions of his stay are recorded in his book, *Silverado Squatters*. Schramsberg produces 8,403 cases of wine from 50 acres of vines.

1881 Construction for second set of cellar tunnels begins. In the past 17 years, Schramsberg winery has pressed 87, 237 cases of wine.

1885-1900 Phylloxera epidemic in the Napa Valley; reported to be minor at Schramsberg.

1888 Second set of cellar tunnels completed.

1889 Schramsberg and Inglenook are the only California wines listed on the menu at the Palace Hotel in San Francisco.

1890 Schramsberg produces 540,000 lbs of grapes (approx. 28,361 cases of wine) from 100 acres of grapes.

1891 Wines produced at Schramsberg listed as Zinfandel, Sauvignon Vert, and Burgundy, Hock, Sauterne and Riesling style of wines. Schramsberg Riesling served to President Harrison at Palace Hotel in San Francisco.

1905 Jacob Schram dies. Property inherited by son, Herman.

1920-1933 21st Amendment ends Prohibition. Schramsberg is sold to a firm of investment speculators.

1921 Property is purchased by Captain Raymond C. Naylor as a summer home.

1940 Schramsberg purchased by John Gargano and his California Champagne Company.

1951 California Champagne Company and Schramsberg purchased by Douglas Pringle. Revives Schramsberg label for both Champagne and table wines.

1957 Schramsberg is declared a Historical Monument by the California Historical Society.

1960 Douglas Pringle dies; winery is locked up by widow. Jamie Peterman and Jack Davies married in the Memorial Chapel at Stanford University.

1965 200 acre Schramsberg property purchased by Jack and Jamie Davies, who had moved to the Napa Valley from Los Angeles where Jack had held executive positions at such companies as Ducommun, Inc., Fibreboard Corporation, Kaiser Aluminum & Chemical Corporation, McKinsey and Company and Rod McLellan, one of the world's leading orchid nurseries. Jamie had earlier owned an art gallery in San Francisco after receiving a degree from U.C. Berkeley.

First crush of grapes under the Davies proprietorship of Schramsberg Vineyards and Cellars. Crush included the sole use of Chardonnay from the Charles Krug winery for Champagne; an innovation in the United States. It used the traditional Méthode Champenoise style of winemaking to produce premium quality sparkling wines.

Hugh Davies born the month after the family took over the winery.

1967 Schramsberg produces vintage dated Blanc de Noirs of Pinot Noir grapes, an innovation in the United States.

1968 Introduced Cuvée de Gamay of Napa Gamay grape, vintage dated and Brut Rosé an innovation in the United States. Napa Valley Agricultural Preserve established. Jack Davies helped spearhead the passage of the nation's first such agricultural preserve.

1972 Introduced Crémant Demi-Sec, produced from the Flora grape in a creamy, less effervescent style and vintage dated; an innovation in the United States.

April 28: Schramsberg Blanc de Blancs 1969 served at the State dinner "Toast to Peace" hosted by President Richard Nixon for the Premier Chou En-lai in Beijing, China. This is the first time Schramsberg or any American wine is served at any White House or State event, at home or abroad.

1975 Schramsberg celebrates first 10 years.

1976 Blanc de Blancs (1973) served at the White House Bicentennial Dinner by President Ford in for Queen Elizabeth II.

1978 Diplome de L'Excellence Europeene, Paris, presented to Schramsberg.

1979 Cuvée de Gamay replaced with Cuvée de Pinot (using Pinot Noir grapes).

Schramsberg served at State Dinner in Vienna, President Carter for Soviet President Leonid Brezhnev.

1980 Schramsberg Reserve introduced: vintage dated, aged on the yeast 4 years before disgorging, yet another innovation in the United States.

1981 Blanc de Blancs (1975) served at White House State Dinner for President Reagan honoring British Prime Minister Margaret Thatcher. Crémant Demi-Sec (1979) served at White House State Dinner for President Reagan honoring King Juan Carlos of Spain and, later, honoring Prime Minister Suzuki of Japan.

1983 Blanc de Blancs (1980) served at dinner at the Ahwanee Hotel in Yosemite National Park honoring Queen Elizabeth II and Prince Philip, Duke of Edinburgh. First Schramsberg grapes sourced for sparkling wine from the Carneros region because of its proximity to cool marine air.

1984 California Museum of Science and Industry in Los Angeles presents Schramsberg with Juniper Sierra Award for Excellence.

1985 19th Century 20 acre McEachran Winery Estate (contiguous with Schramsberg) purchased reunites under single ownership these two historical California properties. First use of barrel fermentation in production of Schramsberg sparkling wines. Schramsberg wins first *Wine Spectator* Critic's Choice award. State Dinner at The White House with Schramsberg Cuvée de Pinot served for Prince Charles and Princess Diana of Great Britain.

1986 July 4th: Schramsberg served at the Statue of Liberty Weekend festivities; historic salmanazar large-format bottle placed in Liberty Island Museum.

1987 Schramsberg served at official banquet in San Francisco honoring Pope John Paul II. Started sourcing grapes from cooler coastal sites for sparkling wines. First non-Napa fruit used at Schramsberg.

1988 Schramsberg served at the National Geographic Society's 200th anniversary celebration.

1990 Schramsberg 1986 Crémant Demi-Sec served at the luncheon to honor President Mikhail Gorbachev at the Fairmont Hotel in San Francisco. Anderson Valley fruit in Mendocino County added to mix of vineyard sources.

1992 Schramsberg's J. Schram, America's first Tête de Cuvée, is introduced in London.

1994 The replanting of the winery's historic Diamond Mountain property to Cabernet Sauvignon and the red Bordeaux varietals begins. IWSC, London, awards Gold Medal to 1998 J. Schram.

1995 Schramsberg's 30th anniversary celebrated with a series of cross-country champagne dinners created by James Beard Foundation chefs. The 30th Anniversary Cuvée, a Blanc de Noirs with 10 years on the yeast, is served, and a scholarship fund for food and champagne pairing is established at the Culinary Institute of America's Greystone Campus in the Napa Valley.

1996 Hugh Davies joins Schramsberg with a master's degree in Enology from U.C. Davis. First red Bordeaux style wines made at winery. Jack and Jamie presented James Beard Foundation "Outstanding Wine and Spirits" national James Beard Award.

1998 Jack Davies passes away and Jamie becomes chairman of the company; Jack L. Davies Napa Valley Land Preservation Fund established. Schramsberg Napa Valley Querencia Rosé produced with the proceeds going to the fund.

1994 Crémant Demi-sec served at dinner for the 30th Anniversary of Special Olympics, President Bill and Mrs. Clinton, Whoopie Goldberg, Jon Bon Jovi, Eric Clayton and Sheryle Crow.

1999-2000 Special Schramsberg Millennium cuvees released including '88 Blanc de Noirs late disgorged, '90 J. Schram late disgorged. Hugh Davies becomes head winemaker.

2001 State Dinner, White House, President Bush for President Fox of Mexico, 1997 Crémant Demi-sec.

2003 Schramsberg 1996 J. Schram voted Best Overall Wine and Best Sparkling Wine at Sydney International Wine Competition. This was the first time that an American Wine or a sparkling wine have ever won these two awards.

2004 First vintage of J. Davies Diamond Mountain District Cabernet Sauvignon (2001) released. The wine is named in honor of Jack Davies. Davies family chairs the Napa Valley Wine Auction.

2005 Schramsberg celebrates 40th Anniversary with a series of special dinners across the country and releasing of 1994 Late Disgorged Blanc de Blancs, Blanc de Noirs and Reserve.

Emrys Davies born as son of Hugh and Monique Davies. Hugh is named as president of Schramsberg Vineyards and Jamie remains chairman.

December: Hugh Davies elected President of the Napa Valley Vintners Association. His father Jack had also been president of the organization.

2006 3rd vintage of J. Davies (2003) was released in April.

Nelson Lloyd Davies born as son of Hugh and Monique Davies.

Debut of first-ever J. Schram Rosé officially released September 15, 2006.

2007 10th year of Camp Schramsberg , 3-day sparkling wine camp, and the first-ever Spring camp, which included a pruning seminar and base-wine blending along with additional food and wine pairing seminars by the Culinary Institute of America.

2008 Matriarch Jamie Davies passes away. The oak grove in the lower vineyard is dedicated as “Jack and Jamie’s Grove”. Hugh Davies retains his position as President/CEO of Schramsberg and President of the Board. William Davies retains his position as Board Director for Schramsberg and the Jack L. Davies Napa Valley Agricultural Land Preservation Fund.