

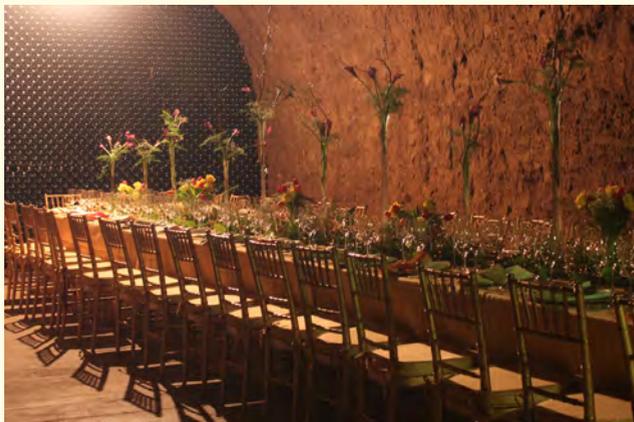


*Fall Camp welcome dinner in our J. Davies Vineyards*

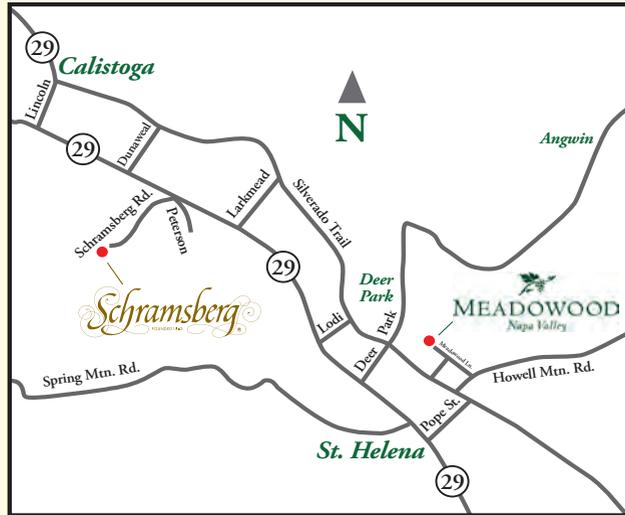
## AT THE TABLE

During Camp Schramsberg, you'll feast on the best of the region's harvest cuisine and be led by renowned Chef and Enologist Holly Peterson on a series of culinary sessions that will deepen your understanding of the complementary and contrasting flavors found between food and sparkling wines.

- Welcome dinner in Schramsberg's **historic caves** or **J. Davies Diamond Mountain Vineyards**.
- Food & wine seminars at nearby **Meadowood Napa Valley**.
- Optional **library wine** dinner experience at a local restaurant.



*Spring Camp welcome dinner in our historic caves*



"At Camp Schramsberg it is all about the bubbly. In its 3-day program, you'll wine, dine and work the crush while learning about sparkling wine...And so that you can return home to impress your friends, there's a lesson in how to saber: opening a bottle with an antique sword."

—*Newsweek*

Scholarships are available for wine, restaurant and hospitality professionals.

Meadowood Napa Valley offers lodging packages. Inquire for more information.

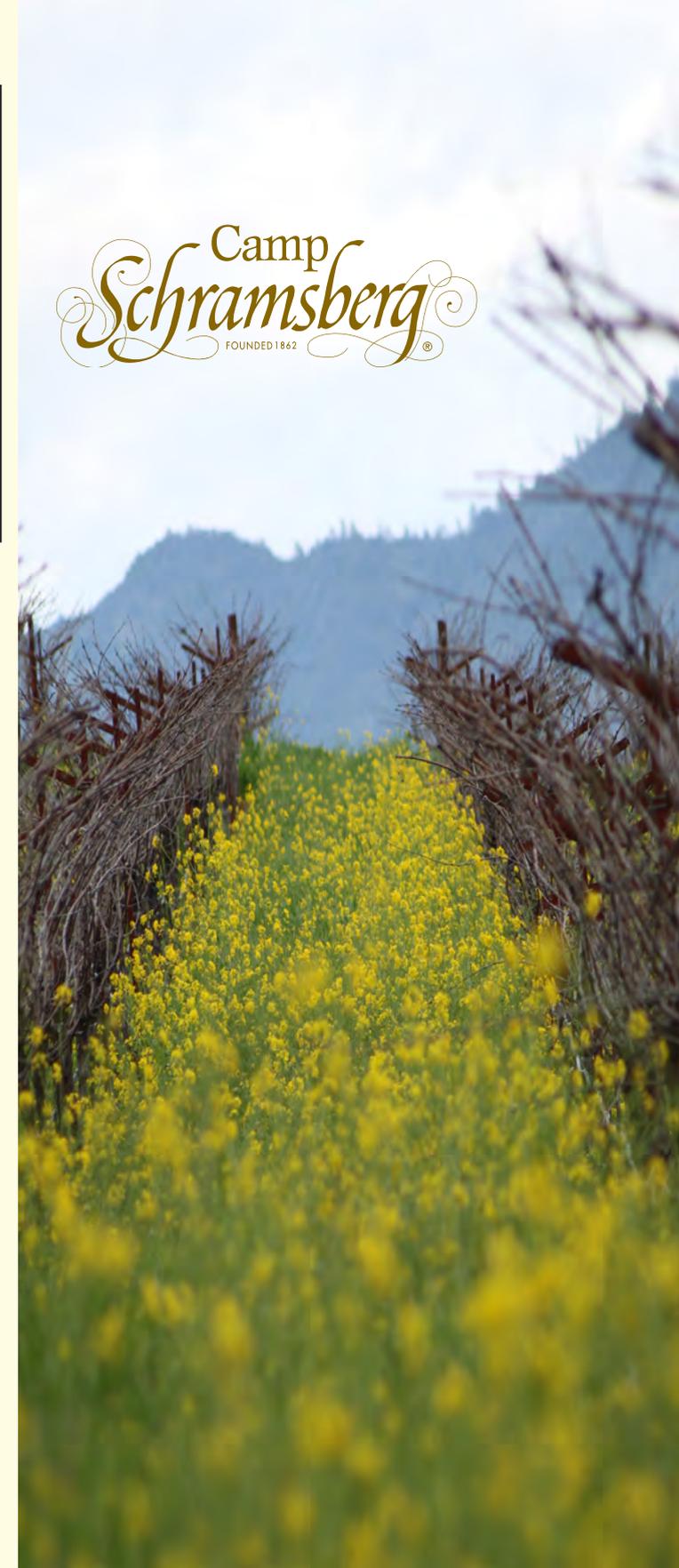


**MEADOWOOD**  
Napa Valley

**Schramsberg**  
FOUNDED 1862

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Camp  
**Schramsberg**  
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*Dive into the science of food & sparkling wine pairings*

## CAMP SCHRAMSBERG

### *A Sparkling Journey*

Camp Schramsberg offers a fun-filled, hands-on, 3-day camp where you will enjoy exceptional dining, intensive learning, and invaluable expertise from some of the world's most celebrated wine and food professionals - all held in the Napa Valley, the epicenter of food and wine.



*Pick perfectly ripe fruit during the Fall Camp*

## IN THE VINEYARDS

- Second generation vintner Hugh Davies and the Schramsberg winemakers teach the art and science of **vineyard location, clonal selections and viticultural practices**, all of which affect the complexity of aromas and flavors in a Schramsberg wine.
- **Prune dormant vines** for the upcoming bud break, during the Spring session.
- **Harvest your own grapes** for pressing, during the Fall session.



*Create your own blend during the Spring Camp session*

## AT THE WINERY

- Follow the Schramsberg winemaking team through the steps of making sparkling wines in the **classic méthode champenoise technique**.
- Learn the art of **assemblage** (sparkling wine blending) and **evaluate some of the 200 base wines** that are blended to make Schramsberg's wines, during the Spring session.
- Enjoy **fresh pressed juice and wines** in various stages of fermentation, during the Fall session.



*Experience sabering bottles open*



*Spring Camp offers hands on pruning techniques*



*Learn the art of riddling sparkling wines*

# SPRING BLENDING SESSION

March 8-10, 2015

Springtime in the Napa Valley is enchanting. Colorful mustard flowers are in bloom and a quiet sense of anticipation is in the air as the growers wait for bud break. The 3-day Camp Schramsberg experience uncovers the mystery of this season and gives you the inside story of how sparkling wines are born.



## Sunday Night Reception

Enjoy a sparkling wine reception and an elegant dinner in the historic Schramsberg caves, paired with Schramsberg sparkling wines and J. Davies Estate Cabernet Sauvignon.

## Monday

- Breakfast at graciously appointed Meadowood Napa Valley Resort.
- Hands-on pruning workshop in the vineyards with vintner Hugh Davies, and winemakers Keith Hock and Sean Thompson. Learn how vineyard location, soil content, and clonal selection play a critical part in creating the complex flavors in Schramsberg's wines.
- Schramsberg Winery Tour I – Harvest to Tirage. Learn how base wines are made.
- Preliminary blending tastings – learn how over 240 Chardonnay and Pinot Noir base wines are evaluated for the various Schramsberg blends. Begin choosing the base wines for your own special blend.
- Three-course lunch with wine pairing at Meadowood Napa Valley.
- Sabering – saber your own bottle of bubbly with hands-on instruction.
- A full afternoon of pairing sparkling wine and food under the direction of Chef/Enologist Holly Peterson. Look at the classic sparkling wine pairings, and what chef's are pairing with sparkling wines today.
- Finish the day with an optional library wine dinner.

## Tuesday

- Breakfast at Meadowood Napa Valley.
- Schramsberg Winery Tour II – Bottle Fermentation to Dosage.
- Final Blending Tastings – continue tasting through base wines and creating your own sparkling wine blend.
- Learn the ancient art of hand riddling, with hands-on practicing in our historic caves.
- Lunch with wine pairing at Meadowood Napa Valley.
- Sabering – continue to learn how to saber your own bottle of bubbly with hands-on instruction.
- Food & wine seminar focused on expanding menu options.
- Team sparkling wine menu creation contest. Apply what you've learned in a fun and interactive group project.
- Graduation: certificate presentation and contest prizes awarded.

Camper Tuition: \$1,250 per person (Cellar Club discount applies). There is an additional charge of \$125 for the optional Monday evening library wine dinner. Transportation and lodging are not included. Program subject to change.

For further information or registration go to [www.schramsberg.com](http://www.schramsberg.com), call (800) 877-3623 or email [camp@schramsberg.com](mailto:camp@schramsberg.com).

# FALL HARVEST SESSION

September 13-15, 2015

Fall harvest in the Napa Valley is an extraordinary time. The Valley is buzzing with activity and the perfume of the crush is in the air. Camp Schramsberg's 3-day sparkling wine experience brings you into the action for an experience you will treasure for a lifetime.



## Sunday Night Reception

Enjoy a sparkling wine reception and dinner al fresco in our J. Davies Vineyard, paired with Schramsberg sparkling wines and J. Davies Estate Cabernet Sauvignon.

## Monday

- Breakfast at the glamorous Meadowood Napa Valley Resort.
- Harvest grapes with vintner Hugh Davies, and winemakers Keith Hock and Sean Thompson. Learn how viticultural practices, attention to sugar and acid balance, and careful harvest techniques play crucial parts in creating the complex flavors in Schramsberg's wines.
- Schramsberg Winery Tour I – Harvest to Tirage. Return to the winery for “the crush” and follow the evolution of the juice through the sparkling winemaking process.
- Three-course lunch with wine pairing at Meadowood Napa Valley.
- Sabering – saber your own bottle of bubbly with hands-on instruction.
- A full afternoon of marrying sparkling wine and food under the direction of chef/enologist Holly Peterson. Look at the nuances of Chardonnay-based sparkling wines and enjoy a special focus on how sparkling wines and desserts work together.
- Finish the day with an optional library wine dinner.

## Tuesday

- Breakfast at Meadowood Napa Valley.
- Vertical tasting of base wines on through the finished product of sparkling wine with Hugh Davies and the team.
- Schramsberg Winery Tour II – Bottle Fermentation to Dosage. Learn the ancient art of hand riddling, with hands-on practicing in our historic caves.
- Play honorary winemaker and disgorge, dose, and label your own special bottling to take home with you.
- Lunch with wine pairing at Meadowood Napa Valley.
- Sabering – continue to learn how to saber your own bottle of bubbly with hands-on instruction.
- Food & wine seminar focused on Pinot Noir-based wines.
- Team sparkling wine menu creation contest. Apply what you've learned in a fun and interactive group project.
- Graduation: certificate presentation and contest prizes awarded.

Camper Tuition: \$1,250 per person (Cellar Club discount applies). There is an additional charge of \$125 for the optional Monday evening library wine dinner. Transportation and lodging are not included. Program subject to change.

For further information or registration go to [www.schramsberg.com](http://www.schramsberg.com), call (800) 877-3623 or email [camp@schramsberg.com](mailto:camp@schramsberg.com).