Dear Schramsberg and Davies Club Members,

On behalf of all of us at Schramsberg and Davies Vineyards, we extend our warmest holiday greetings to you this year. 2017 has been a challenge, to say the least, for many regions of the country and globe. The relative calm of winter is particularly welcome this time around, even more so here in California’s North Coast, where we were hit with the state’s most costly wildfires in history. We extend heartfelt gratitude to all of you who have reached out with your concerns, well wishes and assistance. And we thank you for coming back to visit us again - our wine country is on the rebound, and it couldn’t happen without the love and support of our region’s many fans and club members. As we consider all that we are appreciative of, we also think of the first responders, including 11,000 fire fighters, which ultimately extinguished the conflagrations that impacted the greater Napa/Sonoma wine country.

While the short and long-term impacts of these recent firestorms on our business and local economy is a bit uncertain, I can assure you that our team, and the broader community behind it, will do everything possible to rise above the ashes stronger than before. Our hearts go out to those most impacted by October’s fires, and we are committed to supporting them. Significant fundraising efforts have been undertaken throughout the north bay area. Big thanks go out to those of you who helped Schramsberg/Davies raise $48,000 on October 26 in conjunction with Charter Oak Restaurant in St. Helena. Further gratitude is extended to all who purchased wines from us at either of our wineries through Thanksgiving, as we contributed 20% of our retail revenues for thirty days to disaster relief funds in Napa, Sonoma, and Mendocino Counties. Here’s to better days ahead!

Meanwhile, our 2017 vintage harvest season was completed on October 25, and we are truly excited about the resulting wines we are making, including those from grapes picked after the fires. Our winemaking team, led by Sean Thompson, Jessica Koga and Anton de Villiers, has done an outstanding job of rolling with the vintage’s heavy winter rains, late summer heat spikes, and atypical fall smoke in carefully managing the ultimate harvest and processing of nearly 200 vineyard blocks this year. Some of our top sparkling base wine lots include our Wilkinson – Carneros and Hawk Hill – Sonoma Coast chardonnays, and our Piedra Libre – Sonoma Coast and Juster – Anderson Valley pinot noirs. Excellent new vineyard additions to our Davies red wine set include a range of Sinskey - Carneros pinot noirs and Renteria -Oakville cabernet sauvignons.

Thinking of Davies red wines, we love having our Grayson Building open for tastings at our St. Helena winery, and we are thrilled to present our first four 2015 Davies pinot noirs along with the 2014 Winfield-Calistoga and Red Cap-Howell Mountain cabernet sauvignons in this December’s Davies Club shipment. The depth and range of our red wine program is more clearly portrayed in this six-pack than in any shipment that we have done thus far. On the sparkling side, we also show great diversity with a Blancs, a Noirs, a Rosé and a Demi-Sec all in one box. But these aren’t necessarily the regular bottlings! Toast to the new year with our 2006 Late Disgorged Blancs and Noirs bottlings, our 2014 Crémant, and our ultimate celebratory bottle – the 2009 J. Schram Rosé!

Again, speaking for our whole team, we thank you for your continued support and enthusiasm as we take on the challenges of 2017 and plan for a long, bright future beyond them.

With best wishes to all of you and your families this holiday season,

Hugh, Monique and the Schramsberg / Davies Team
**Cellar Club**

(1 bottle of each for $240*)

2009 J. Schram Rosé

**Tasting Notes** - “The 2009 J. Schram Rosé exhibits generous aromas of pineapple, strawberry, peach, and mango, balanced by aspects of shortbread, spice and honey. Concentrated flavors of juicy stonefruit and candied citrus are partnered with undertones of white pepper, graham cracker, and toasted brioche. The creamy palate is supported by a focused acidity that leads into a long, layered and clean finish.”

**Varietal Composition:** 65% Chardonnay, 35% Pinot Noir
**Barrel Fermentation:** 31%
**Alcohol:** 13.4%
**Suggested Retail:** $150

2006 Blanc de Blancs - Late Disgorged

**Tasting Notes** - “The 2006 Blanc de Blancs LD exhibits aromas of white peach, apricots and roasted pear. This complex fruity nature is complemented by hints of roasted almond, cinnamon sugar toast, and holiday spice. The wine fills the mouth with vibrant acidity, featuring pineapple and bright citrus, balanced by warm spices, lemon bar, and candied ginger.”

**Varietal Composition:** 100% Chardonnay
**Barrel Fermentation:** 23%
**Alcohol:** 12.9%
**Suggested Retail:** $100

2006 Blanc de Noirs - Late Disgorged

**Tasting Notes** - “The 2006 Blanc de Noirs LD has matured into a complex wine. The nose is concentrated with candied orange peel and dried apricot. These fruity aromas are enhanced by layers of strawberry tart, pineapple upside-down cake and toasted bread. This sparkling wine offers flavors of fresh melon and ruby grapefruit and a long, dense finish of acacia honey, quince and lemon candy.”

**Varietal Composition:** 90% Pinot Noir, 10% Chardonnay
**Barrel Fermentation:** 23%
**Alcohol:** 13.3%
**Suggested Retail:** $100

2014 Crémant Demi-Sec

**Tasting Notes** - Our 2014 Crémant has developed aromas of lemon shortbread, lime peel, and glazed apricot; complemented by hints of toasted brioche and butterscotch. The flavors are bright and refreshing on entry with nuances of white peach and pineapple balanced by cardamom spice. The palate is rich on entry with a long lingering finish.”

**Varietal Composition:** 71% Flora, 16% Pinot Noir, 13% Chardonnay
**Barrel Fermentation:** 14%
**Alcohol:** 12.9%
**Suggested Retail:** $41

**Riddler’s Circle**

(12 bottles for $840*)

The Riddler’s Circle receives double the Cellar Club shipment plus four more (or equivalent) special library selections.

2003 Reserve

**Tasting Notes** - “The 2003 Reserve has youthful aromas of red apple and juicy pear, which is followed by Rainier cherry. The fruit is accentuated by holiday spices, such as nutmeg and clove, as well as warm pie crust. Upon first taste there is generous fruit flavors of Satsuma orange, candied pineapple and strawberry, in addition to some peach. The palate is elegant and concentrated, with a quenching acidity and a long and lingering finish.”

**Varietal Composition:** 75% Pinot Noir, 25% Chardonnay
**Barrel Fermentation:** 40%
**Alcohol:** 12.7%
**Suggested Retail:** $150

2009 Brut Rosé

**Tasting Notes** - “The complex and dense nose bursts with red fruit aromas of raspberry and strawberry, followed by exotic candied mango, pineapple and papaya. On first taste there are flavors of peach and pineapple, which are complimented by a touch of strawberries and cream. On entry, the palate offers a crisp and quenching acidity, which leads to long and lingering rich flavors.

**Varietal Composition:** 70% Pinot Noir, 30% Chardonnay
**Barrel Fermentation:** 28%
**Alcohol:** 13%
**Suggested Retail:** $70.00

2008 Blanc de Noirs

**Tasting Notes** - “The 2008 Blanc de Noirs has lively aromas of apricot and persimmon, which gracefully lead to nuances of honey and lemon. The fruity nose is complemented by vanilla spice and candied almond. The palate offers crisp and tart flavors of orange and lime rind, supported by a touch of roasted coffee. The finish is long and lingering.”

**Varietal Composition:** 91% Pinot Noir, 9% Chardonnay
**Barrel Fermentation:** 27%
**Alcohol:** 12.7%
**Suggested Retail:** $67.00

2009 Blanc de Blancs

**Tasting Notes** - “The 2009 Blanc de Blancs offers bright aromas of fresh green apple and juicy pineapple, complemented by yeasty sweet bread dough. The aromas lead into an expressive and generous taste of white stone fruit, apple, pear and tart grapefruit. An undertone of salty minerality and a complex creamy palate are supported to the end with mouthwatering acidity.”

**Varietal Composition:** 100% Chardonnay
**Barrel Fermentation:** 29%
**Alcohol:** 12.7%
**Suggested Retail:** $65.00

www.schramsberg.com • www.daviesvineyards.com • 1400 Schramsberg Road, Calistoga, CA 94515 • 800-877-3623
2015 Davies Vineyards Pinot Noir
Nobles Vineyard Fort Ross-Seaview
Sonoma Coast

Tasting Notes - “The 2015 Nobles Vineyard Pinot Noir starts off with intense, fruity aromatics that include ripe strawberry and blackberry, with hints of milk chocolate and white pepper. The broad palate offers seamless acidity which drives flavors of tart cherry, rhubarb and cranberry, layered with a delicate barrel spice.”

Viticultural Composition: 100% Pinot Noir
Barrel Aging (French Oak): 16 months (30% new, 50% once used)
Alcohol: 14.5%
Suggested Retail: $65

2015 Davies Vineyards Pinot Noir
Anderson Valley

Tasting Notes - “This Anderson Valley Pinot Noir features aromas of dried cranberry, cocoa powder, vanilla spice and a touch of black pepper. The structured palate shows flavors of tart cherry, rhubarb, orange zest and dark chocolate, which carry through the finish with a bright acidity.”

Viticultural Composition: 100% Pinot Noir
Barrel Aging (French Oak): 16 months (20% new, 40% once used)
Alcohol: 14.3%
Suggested Retail: $40

2015 Davies Vineyards Pinot Noir
Sonoma Coast Sonoma County

Tasting Notes - “This Sonoma Coast Pinot Noir engages with aromas of raspberry, black currant, coffee, cedar and baking spice. The palate is richly textured with flavors of black plum, cherry and dense fruit that lead to a concentrated, lively finish.”

Viticultural Composition: 100% Pinot Noir
Barrel Aging (French Oak): 16 months (20% new, 51% once used)
Alcohol: 14.3%
Suggested Retail: $40

Winemakers: Hugh Davies, Sean Thompson and Jessica Koga

*plus tax and handling where applicable
95 Points - Cellar Selection - 2008 Schramsberg Reserve (North Coast)
An especially deep-gold color and enticing, expansive aromas indicate the extra aging time this Pinot Noir-based bubbly went through. Ripe pear, honey and toasted-almond notes weave across the palate as a rich mouthfeel is picked up by fine yet persistent bubbles. It is a delicious, mature wine that shows how complex and rewarding California sparkling wine can be with time. Keep through 2022. —J.G.

94 Points - 2013 J. Davies Malbec (Diamond Mountain District)
Estate-grown, this 100% varietal wine impresses in its total embrace of succulent blackberry, plum and mocha goodness, built upon a mountain of structured tannin and quiet oak. Touches of milk chocolate play along the palate as it rides along a velvety roadway, finishing soft and silky. —V.B.

94 Points - Cellar Selection - 2008 Schramsberg J. Schram (North Coast)
A rich gold color and spicy, complex aromas get this wine off to a great start. It follows with ginger, cinnamon, baked apple and lemon on the palate, which sets up a layered flavor profile supported by fine bubbles and fresh acidity. The finish lingers on slightly nutty and doughy notes. Enjoy through 2022. —J.G.

93 Points - Editors’ Choice - 2013 Schramsberg Blanc de Noirs Méthode Traditionnelle Brut (North Coast)
This is a beautifully made, elegant wine that combines classic aromas of toasted bread, ripe apples and almonds with mouthfilling flavors of vanilla, lemon and cream while maintaining great balance from fresh acidity. A lingering finish echoes the spices and toast. —J.G.

92 Points - 2014 Schramsberg Blanc de Blancs (North Coast)
Dry and well balanced but also full flavored, this will be a great go-to bubbly to have ready in the fridge for any minor or major occasion. There are ripe fruits along with crisp citrus notes, lively acidity, a rich mousse of bubbles and lingering finish. —J.G.

92 Points - 2014 Schramsberg Brut Rosé – Editors Choice
This subtle, restrained and elegant wine from a classic producer leads with nice doughy, toasty aromas. It fills the mouth with delicate bubbles and lingers on the finish, giving more toast complexity and lasting fruit impressions. —J.G.

92 Points - 2013 Schramsberg Crémant Demi-Sec (Napa Valley)
This off-dry sparkling is made from 78% Flora, 13% Pinot Noir and 9% Chardonnay. It works in its inviting, rich array of stone-fruit and tropical accents, met by a floral underbelly of inviting aroma. Creamy, voluptuous and well-made, it’ll pair well with spicy dishes and is perfectly refreshing and delightful on its own. —V.B.

91 Points - 2014 J. Davies Cabernet Sauvignon (Diamond Mountain District)
Soft and robustly concentrated, this showcases its mountain fruit in a powerful way, with interwoven layers of cola spice, tobacco and dark black fruit. The oak adds a reductive character to the dense, full-bodied whole. —V.B.

90 Points - Mirabelle NV Mirabelle Brut (California)
A light touch of sweetness combines with ripe apple and pear flavors to make this full-bodied wine from Schramsberg taste rich and mouth filling. Layers of fruit and light spices spread across the palate and linger on the finish. —J.G.

95 Points - 2014 Davies Cabernet Sauvignon Winfield Vineyard Napa Valley
Suave, silky and sophisticated, the 2014 Cabernet Sauvignon Winfield Vineyard captures all the finesse of the vintage. The flavors are bright and nicely focused throughout, with plenty of creaminess and texture. Bright red cherry fruit and pomegranate, rose petal and sweet spice notes wrap around the silky, polished finish. (December 2016)

93 Points - 2014 J. Davies Cabernet Sauvignon Diamond Mountain District
Makes an assertive statement, with rich, loamy earth, dark berry, licorice, mocha and crushed rock flavors, holding focus and gaining depth and nuance. Maintains complexity from start to finish.
96 Points - 2006 Blanc de Blancs LD
Sourced mainly from Napa with some Mendocino, Sonoma and Marin fruit, the 100% Chardonnay 2006 Blanc de Blancs LD has a captivating nose of honeyed toast, dried apricots, preserved lemons and quince paste with touches of cashews, incense and anise. The palate explodes with decadent savory and spice layers, supported by the racy backbone and seamless, brut-level dosage, finishing with fantastic length.

95 Points - 2009 J. Schram Rosé
Blended of 65% Chardonnay and 35% Pinot Noir coming predominately from Sonoma, the 2009 J Schram Rosé has a very pale salmon/amber color and pronounced potpourri, kirsch, apple pie and cinnamon stick nose. The palate is very fine and fresh, with evolved fruit and autolytic notes layering on the complexity, finishing long and harmonious.

94 Points - 2006 Blanc de Noirs LD
Opening with praline, butterscotch and beeswax notes with a core of apricot and strawberry preserves plus hints of hay, rose hip tea and dried flowers, the 2006 Blanc de Noirs LD gives a gorgeous spice and savory expression with delicate layers emerging on the long finish.

94 Points - 2008 J. Schram
Blended of 82% Chardonnay and 18% Pinot Noir, the 2008 J Schram is intensely scented of brioche and toasted nuts with a core of white peaches, honeysuckle and praline. The palate is richly fruited with fine bubbles and a racy line of freshness, finishing dry and spicy.

92 Points - 2013 Querencia Rosé
A blend of 73% Chardonnay and 27% Pinot Noir—all coming from Napa—the 2013 Querencia Rosé sports a very pale salmon-pink color and nose of lemon curd, white peach and kumquat with hints of raspberry leaves, lavender, fresh hay and roasted almonds. The palate is delicate and clean with gentle stone fruit and red berry notes, finishing long and lively.

91 Points - 2012 Schwarze Vineyard
From a single vineyard on the east side of Carneros Creek, the 2012 Schwarze Vineyard has an expressive allspice and ginger nut-laced nose with a core of white peaches, honeysuckle and praline. The palate is richly fruited with fine bubbles and a racy line of freshness, finishing dry and spicy.

91 Points - 2012 Tognetti Vineyard
From a single vineyard on the west side of Carneros Creek, the 2012 Tognetti Vineyard has a white pepper, coriander seed, applesauce and lemon curd-scented nose with a waft of jasmine. The palate is light, fresh and elegant with perfumed notes and a lovely softness that finishes with a racy lift.

90 Points - 2014 Blanc de Blancs
Coming 66% from Napa, 31% Sonoma and 3% Marin, the 2014 Blanc de Blancs Napa Valley reveals a wonderfully toasty nose with suggestions of almonds and fresh hay over a core of spiced apples and baked pears. The palate is soft, creamy and fine with a lively backbone and good, long finish.

90 Points - 2013 Blanc de Noirs
Coming mainly from Mendocino and Sonoma Coast with some Napa and Marin fruit, the 2013 Blanc de Noirs Napa Valley is scented of wild strawberries, fresh apples and raspberry leaves with a clotted cream, baking bread and toasted almond undercurrent. Light, crisp, refreshing and with bags of finesse, it has a zesty finish.

92 Points - 2015 J Davies Pinot Noir Nobles
Medium ruby-purple colored, the 2015 Pinot Noir Nobles has a pronounced black cherry, red plum and black raspberry-scented nose with supporting notes of aniseed, charcoal and violets. Medium to full-bodied with bags of elegance, it has black and red fruit layers framed by very fine-grained tannins, finishing long and spicy.

90 Points - 2015 J Davies Pinot Noir Ferrington
Pale to medium ruby-purple in color, the 2015 Pinot Noir Ferrington reveals vibrant red cherry and crushed raspberry notes with hints of red roses, underbrush, dusty earth and black pepper. Medium-bodied, soft, youthful and with lovely purity, it gives plenty of red fruit flavor intensity and a well-poised finish.
95 Points - 2015 Davies Piedra Libre Vineyards Sonoma Coast
No less rich and fruity than the richest and fruitiest of its many mates, but a wine that earns top honors in its family by dint of its solid structure and exemplary balance, this one impresses for both its potency and keen focus and is an eminently collectable Pinot Noir that will evolve beautifully with age. It is moderately full-bodied and slightly supple in feel with the first gleanings of varietal velvet starting to show, and, if not so backward that it cannot be poured now, it is a wine whose very considerable best is well worth waiting a few years for. O B

94 Points - 2015 Davies Goorgian Vineyards Anderson Valley
Among the richer wines of the new Davies bunch and a Pinot that exhibits considerable fruity depth, this one from the Goorgian Vineyards is mouthfilling wine of fine concentration, yet it never once threatens to be too much of a good thing. It is optimally ripened with deft highlights of oak and sweet soils to its ongoing themes of black cherries, and it finishes with a light touch of tannin that signals its best days lie a few years down the line. If it is impressive now, it will be more so with age, and it is sure to reward three or four years of patience. O B

91 Points - 2015 Davies Hudson Vineyards Carneros Napa Valley
Dark, deep and dense with a rich and extracted nose of fully ripe cherries that accurately predicts the comparatively big flavors that follow, the Hudson Vineyards bottling is the weightiest and most fully stuffed of the Davies lot, and it more than makes up in staying power and sheer fruity strength for what it may lack in finesse. That said, it is not a clumsy or unbalanced wine, and its sights remain fixed on concentrated cherries throughout. It will take to age nicely and will grow for a half-decade or more, and, whether enjoyed now or later, it is Pinot that wants drinking with heartier foods. O B

90 Points - 2015 Davies Hyde Vineyards Carneros Napa Valley
Precise, ripe cherry fruit sits center stage in both the expansive aromas and moderately deep flavors of this well-focused Pinot, and, while still very young, it already impresses with its sense of polish and careful composition. It is not a dramatic wine of great potency and extract, but it is a persistent and varietally confident one, and, although inviting and wholly delicious stuff right now, it has the vitality and deft balance to age effortlessly for some three to five years. O B

94 Points - 2014 Davies Cabernet Sauvignon Red Cap Vineyard Napa Valley
From a site on Howell Mountain, the 2014 Cabernet Sauvignon Red Cap is an exotic wine. Orange peel, rose petal, smoke and bright red-toned fruit are some of the signatures. The Red Cap is a delicate, at times ethereal, Cabernet that emphasizes understated finesse above all else. (December 2016)

90 Points - 2014 Davies Cabernet Sauvignon Red Cap Vineyard Napa Valley
Pure and rich, this is focused on dense dark berry, mocha, licorice and cedary oak flavors. Packs a wallop, yet has touches of grace and finesse if you look. Best from 2020 through 2032. 275 cases made. –JL (October 31, 2017)

Publicity
- The annual Napa issue of the Wine Spectator (September issue out in mid-August) contained historical references to Schramsberg and Jacob Schram (with photo) and the J. Davies review above and a 92 for Tognetti mentioned in last month’s report from Wine Spectator Insider. Attached as “WineSpectator_NapaIssue2017”
- New Davies Tasting Room the focus of Inside NV, Fall 2017.
- 4th Best Winery to Visit in the Nation in 10Best/USA Today poll.
**Stuffed Portabella With Tomatoes And Goat Cheese**

Serve with Davies Vineyards Cabernet Sauvignon

- 6-8 Medium sized portabella, cleaned thoroughly with damp paper towel or rag
- 2-3 T. Finely minced fresh thyme
- 3 Medium shallots, finely diced
- 4 Cloves of garlic, minced
- 2 Cans fire roasted diced tomatoes
- 1 C. Shredded spinach
- 1 T. Extra Virgin Olive Oil
- 2 T. Butter
- Salt and pepper to taste
- 8-12 oz Softened goat cheese
- Toasted bread crumbs

Before starting, take the goat cheese out of the fridge and let come to room temperature to soften up.

Trim the stems and clean the portabella. Rub salt and pepper on the portabellas. Grill on medium high for 3 to 4 minutes on each side and set aside.

In a shallow and wide non-stick pan, add the olive oil and 2 tablespoon butter and heat on medium high. Add the shallots and sauté for about 2 minutes. Add the garlic and continue sautéing for another 2 minutes. Add the tomatoes and sauté on medium high for about 2 to 4 minutes. Lower the heat to medium low and continue sautéing for about 20 to 30 minutes until the sauce thickens. Add thyme and spinach and continue sautéing for 3-4 minute. Add salt and pepper to taste as you continue to cook.

Line a large baking sheet with foil and wire rack. Heat the oven to 350°F. With the gill side up, top off the mushrooms with tomato/spinach mixture. Add the softened goat cheese and sprinkle with toasted bread crumbs. Place on the wire rack and bake for about 10 minutes until the goat cheese browns a bit.

Recipe submitted by Rimple Nayyar, Davies Winery Visitor Center Manager

**Pancetta Wrapped Pork Roast**

Best paired with Davies Pinot Noir

**Ingredients:**

- 8 Large garlic cloves
- 1 T. Finely chopped fresh rosemary
- 1 T. Finely chopped fresh thyme leaves
- 1 T. Olive oil
- 1 (3 ½ to 4-pound) tied, boneless pork loin roast
- Salt and freshly ground black pepper to taste
- 4 oz Thinly sliced pancetta
- 1 ½ C. Chicken broth
- 1 ½ C. Dry white wine

**Directions:**

- Blend the garlic, rosemary, thyme, and oil in a small food processor, scraping down the sides of the bowl occasionally, until the garlic is minced.
- Sprinkle the pork roast generously with salt and pepper.
- Arrange the pancetta slices on a work surface, overlapping slightly and forming a rectangle.
- Spread half of the garlic mixture over 1 side of the pork and between the 2 loins that meet in the center of the tied pork roast.
- Place the pork, garlic mixture side down, in the center of the pancetta rectangle. Spread the remaining garlic mixture over the remaining pork.
- Wrap the pancetta slices around the pork. Place the pork in a roasting pan.
- Cover and refrigerate at least 1 hour and up to 1 day.
- Preheat the oven to 400°F.
- Pour ½ cup of broth and ½ cup of wine into the roasting pan. Add more broth and wine to the pan juices every 20 minutes.
- Roast the pork until a meat thermometer inserted into the center registers 145°F for medium-rare, about 1 hour.
- Transfer the pork to a cutting board. Tent with aluminum foil and let stand for 10 minutes.
- Pour the pan drippings into a glass measuring cup and spoon off any fat that rises to the top.
- Using a large sharp carving knife, cut the pork into ¼-inch-thick slices and serve with the pan juices.

Recipe courtesy of Giadia De Laurentis
Schramsberg has been special to us since the day we were married and we drink it on our anniversary, for any special occasion and many times just because! We received a 3 liter bottle of Blanc de Blancs from David’s uncle and aunt for our wedding, engraved with our names and wedding date, December 8, 2012. We shared it with all our guests! What great memories. Meet Andrew, born August 7 and already a Schramsbaby! Everything is bigger in Texas, this is a 3-6 month outfit! Super excited to see our big boy in the newsletter!!

Jessica & David, Dallas, TX
Cellar Club Members Since 2016

This is how we rode out Hurricane Irma. Thank you for comforting us through this stressful time. No electricity but enjoying a bottle of Mirabelle. Thank you for your concerns. Yes, we are all healthy and only suffered minor damages and approximately 1 week without power. We enjoyed our bottle of Schramsberg and I will soon be re-ordering some Querencia to re-stock my cooler.

Ricardo & Donna, Miami, FL
Cellar Club Members Since 2017

Thank you for having our case ready for pickup on our trip last month—I was so sorry to miss you! It seemed like a far too quick visit! Our granddaughter, London, finally grew into her precious onesie! I wanted to share the photo with you! Have a good harvest season—hope to see you soon! Fondly,

Julie & Alan, Thousand Oaks, CA - Cellar Club Members since 2004, Riddler’s Circle since 2007

The Dad could not have been more thrilled to be doing this at his daughter’s wedding! I pasted this picture because the view from the venue is so unique and we’re still glowing from the wedding.

BTW, as I may have mentioned, we visited Schramsberg in 2005 or so, and fell in love with your vineyard, the caves, and your sparkling wines!

be well,

Victor & Karen, Brooklyn, NY
Cellar Club members since 2013

Last year, we were fortunate enough to receive 3 bottles of your sparkling wine from Gary and Jody who are club members. I took this photo of our dog, Chloe, as a thank you and everyone says I should send it to you! Chloe is a rescue (breed? Mini poodle/bichon?) and loves to go to wineries here in Walla Walla WA. I meant to send this to you last year! Enjoy!! Cheers! Anita and Tom, College Place, WA

Gary & Jody, Grapevine, TX - Cellar Club Members Since 2006

Please welcome Andrea West (in the center), our new Special Events Coordinator, at our Davies Winery with Laurent Sarazin, VP of Sales & Marketing, and Jessica Koga, Associate Winemaker of Davies Vineyards.

Our club team is here to help with any of your needs. From L to R Beth Wagner, Kristin Ashley and our newest member Melissa Stadler.
THREE DAYS WITH WINE, A LIFETIME OF MEMORIES

Camp Schramsberg has acquired increasing interest over the last few years, selling out months in advance. Nowhere else can you get a first class and hands on experience like the one we offer our campers. Vintner Hugh Davies and our winemaking team are your personal instructors in learning what it is to make a world-class sparkling wine using the méthode traditionnelle process, while the Napa Valley’s own Chef/Enologist Holly Peterson leads you through in-depth instructions on how to best pair sparkling wines with food.

The spring 2018 camp session will be held March 11-13, and focuses on the blending process, vineyard pruning, food and wine educational sessions and the art of sabering bottles open. The fall 2018 camp session will be held on September 3-5, and has campers harvest grapes, taste through fermenting wines, create individually dosaged bottle, attend food and wine seminars and learn the always favorite technique of sabering.

$1,450 per person (15% club discount applies)
For additional information go to http://www.schramsberg.com/visit/camp-schramsberg/, or contact our Camp Director Matthew at 707-942-2408 or at camp@schramsberg.com. (Due to high demand, the Fall 2018 session is currently full. Please contact Matthew directly to be added to the wait list.)

ANTON’S CORNER

And so here we are again. Another busy and successful year rapidly drawing to a close. Is it only me or are they forever getting shorter?

Sparkling harvest 2017 was another great success. After our first pick on August 8th the intensity ramped up into full blown harvest mode very quickly, as it invariably does. Nature does not bend to the will of man! Five sleep-deprived weeks later it dropped off equally quickly with the remaining lots then coming in at a trickle over the final two weeks. On September 25th we closed out with Nobles Ranch Chardonnay from the northern tip of the Fort Ross-Seaview AVA – “True Sonoma Coast” Chardonnay at its best. We call these final sparkling picks ‘still’ in reference to the fact they are considerably riper than our regular picks and hence provide very interesting ‘spice’ elements during the blending process.

Now we’ve kicked on to the tasting and evaluation phases. Thus far we are very excited by the quality of the finished wines. They have freshness and acidity in abundance, clarity and depth of flavor, and show encouraging balance at this early stage. All the signs point toward the polished mouthfeel that a certain Mr. Hugh Davies prizes so highly. With the initial evaluations behind us January will see blending tastings commence in earnest. We will constantly re-taste and re-evaluate as we build the best possible blend of each of our cuvees over the ensuing 5 months. Tough gig. Really.

Here’s to a wonderful festive season and new year. Happy holidays, fill it with Schramsberg good cheer(s)!

JESSICA’S CORNER

When I first sat down to write this post-harvest update for the club newsletter, it was a different story. The main characters were still present, we had our winemaking crew, our interns, our growers, and of course, the grapes. We were cruising along through the Pinot noir harvest, and might I say, we have made some killer juice! We had just begun the Cabernet harvest and things were looking pretty smooth and steady. We had a plan, and oddly enough, all the pieces were falling into place.

And then, Napa caught on fire. Each of you has likely heard about the wildfires that ravaged Napa and Sonoma counties during the middle of October. They were destructive, awful, and to be honest, scary. To say our lives were turned upside down during that week is an understatement and our community will be feeling the repercussions of this event for a long time.

That said, we here at Davies Vineyards were some of the lucky ones. Several crew members were temporarily displaced throughout the week as the fires raged closer to their homes. But through it all, they showed up unfailingly at the winery to get the work done. It was harvest, and it’s what we do. When we lost power, we did punch downs by flashlight. As for that plan I spoke of earlier, it mostly stayed the same, though the timeline was somewhat compressed.

The grapes were picked when crews could get out to the vineyards and we processed fruit and watched plumes of smoke pop up in the hills behind the winery. We brought in the final fruit from the J. Davies estate during the week of October 16th, along with fruit from Coombsville, Oakville, Rutherford, and St. Helena. A few of you have had the opportunity to preview the 2017 vintage juices and can see why we’re quite optimistic about the quality.

My crew is weary but in good spirits. They have proven that they can overcome some terrible and trying situations with grace and gratitude. We are thankful to every one of the first responders who saved as much of our valley as they could. We are humbled by the community around us that came together and showed the best side of humanity when it really mattered. And most of all, we are grateful for the words of kindness and encouragement from near and far from our extended Schramsberg and Davies Vineyards family. Throughout the week we saw signs pop up here and there, and they really got it right: “The Love In The Air is Thicker Than the Smoke”.

Winemakers Corner

Jessica’s Corner

When I first sat down to write this post-harvest update for the club newsletter, it was a very different story. The main characters were still present, we had our winemaking crew, our interns, our growers, and of course, the grapes. We were cruising along through the Pinot noir harvest, and might I say, we have made some killer juice! We had just begun the Cabernet harvest and things were looking pretty smooth and steady. We had a plan, and oddly enough, all the pieces were falling into place.

And then, Napa caught on fire. Each of you has likely heard about the wildfires that ravaged Napa and Sonoma counties during the middle of October. They were destructive, awful, and to be honest, scary. To say our lives were turned upside down during that week is an understatement and our community will be feeling the repercussions of this event for a long time.

That said, we here at Davies Vineyards were some of the lucky ones. Several crew members were temporarily displaced throughout the week as the fires raged closer to their homes. But through it all, they showed up unfailingly at the winery to get the work done. It was harvest, and it’s what we do. When we lost power, we did punch downs by flashlight. As for that plan I spoke of earlier, it mostly stayed the same, though the timeline was somewhat compressed.

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Winemakers Corner

Hugh Davies
Vintner

Sean Thompson
Senior Winemaker

Jessica Koga
Associate Winemaker (Davies)

Anton deVillieres
Assistant Winemaker (Schramsberg)
Fresh Cracked Dungeness Crab With Alioli de Limón

Schramsberg was created in 1965 by Jack and Jamie Davies. It is recognized as one of the top producers of world-class sparkling wines in America. Their youngest son, Hugh, is now the president of the company and the head winemaker. Hugh and his wife, Monique, love to entertain in their home located on the beautiful grounds of Schramsberg on Diamond Mountain near Calistoga in the Napa Valley.

During the December holiday season, Hugh and Monique want to keep things very simple since everyone is so busy. For visiting friends and family, they like to serve Fresh Cracked Dungeness Crab with Alioli de Limón (Garlic Mayonnaise with Lemon) with a salad of seasonal greens with pomegranate seeds and a light balsamic vinaigrette. The only other elements needed are hot French bread and chilled Schramsberg Brut Rosé. Bon appetit!

- Fresh Dungeness Crab, purchase already cooked and cracked
- Alioli de Limón (see below)
- Seasonal Salad, use seasonal greens and pomegranate seeds from fresh pomegranates
- Light Balsamic Vinaigrette, use your favorite recipe
- French bread, preferably baked that day and warm

**Alioli de Limón**

(about 1 cup)

*From The Gourmet Cookbook, edited by Ruth Reichl (Houghton Mifflin 2004)*

Serve with Schramsberg Sparkling Wines

1 t. Finely grated lemon zest
2 T. Fresh lemon juice
3 t. Minced garlic
1 C. Mayonnaise
½ t. Salt
¼ t. Freshly ground black pepper

Stir together all ingredients in a small bowl.

*Note: This can be prepared up to 2 days ahead and refrigerated covered.*

Chicken and Caraway Schnitzel With Buttermilk Spaetzle

Serve with Schramsberg J. Schram Rosé

**Buttermilk Spaetzle:**

1 ½ C. All-purpose flour
3 Eggs
1 ¼ C. Buttermilk
1 t. Table salt

**I added minced fresh parsley and thyme to the batter**

To make the spaetzle, place the flour, eggs, buttermilk and salt in a large bowl and whisk to combine. Bring a large pot of salted water to a boil. In batches, push spoonfuls of the batter through the holes of a colander into the boiling water to make small dumplings. Cook for 1 minute or until the spaetzle rises to the surface. Remove with a slotted spoon and set aside. Repeat with the remaining batter. Keep spaetzle warm.

**Chicken and Caraway Schnitzel:**

4 (4 ½ oz) boneless and skinless chicken thighs, trimmed
2 Cloves garlic, crushed
1 t. Smoked paprika
2 T. Caraway seeds, crushed
1 ¼ C. White wine
Sea salt and cracked black pepper
½ C. All-purpose flour
2 Eggs
½ C. Buttermilk
2 C. Panko (Japanese) breadcrumbs
Vegetable oil, for shallow-frying
½ C. Unsalted butter, diced
½ C. Sage leaves
Lemon wedges, to serve

Using a meat mallet, pound the chicken thighs to ¼” thick. Place the garlic, paprika, caraway seeds, wine, salt and pepper in a medium bowl and mix to combine. Add the chicken and toss to combine. Refrigerate for 15 minutes to marinate.

Place the flour, salt and pepper in a medium bowl and mix to combine. Place the eggs and buttermilk in a separate bowl and whisk to combine. Place the bread crumbs in a third bowl. Dust the marinated chicken with the flour, dip into the egg mixture and press into the breadcrumbs to coat.

Pour oil into a large frying pan to a depth of 1” and heat over high heat. Cook the chicken in batches, turning, for 3-4 minutes or until golden and cooked through. Drain on paper towels, set aside and keep warm

**Just prior to plating and serving:**

Heat another large frying pan over high heat. Add the butter and cook for 3–4 minutes or until it starts to foam. Add the sage and cook for 1 minute. Add the spaetzle and toss to coat. Divide the schnitzels between serving plates, top with the spaetzle mixture and serve with lemon wedges.
**Current Offerings**

### Davies Vineyards

**Cabernet Sauvignon**  
**J. Davies Estate “Jamie”**  
- **750 ML** 2013  
  Limited Release  $170.00
- **J. Davies Estate**  
  - **750 ML** 2014  
    $93.50
  - **1.5 L** 2014  
    $204.00

**Red Cap, Howell Mountain**  
- **750 ML** 2014  
  $76.50

**Winfield Vineyards, Calistoga**  
- **750 ML** 2014  
  $76.50
- **JD Estate**  
  - **750 ML** 2014  
    $51.00

**Napa Valley**  
- **750 ML** 2014  
  $46.75

### Schramsberg Vineyards

**J. Schram Rosé**  
- **750 ML** 2009  
  New Release  $127.50
- **J. Schram**  
  - **750 ML** 2008  
    $102.00
  - **1.5 L** 2008  
    Limited Availability  $204.00

**Reserve**  
- **750 ML** 2008  
  $102.00
- **1.5 L** 2008  
  $204.00

**Appellation/Vineyard Designate**  
- **Schwarze Vineyard Brut**  
  Napa Valley Carneros  
  - **750 ML** 2012  
    $68.00
- **Tognetti Vineyard Brut**  
  Napa Valley Carneros  
  - **750 ML** 2012  
    $68.00
- **Brut Napa Valley Carneros**  
  - **750 ML** 2011  
    $63.75
- **Brut Marin County**  
  - **750 ML** 2011  
    $63.75

**Blanc de Blancs - Late Disgorged**  
- **750 ML** 2006  
  Limited Release  $85.00

**Blanc De Blans**  
- **375 ML** 2013  
  $20.40
- **750 ML** 2015  
  New Release  $34.85
- **1.5 L** 2015  
  New Release  $69.70

### Davies Vineyards

**Cabernet Sauvignon**  
**J. Davies Estate “Jamie”**  
- **750 ML** 2013  
  Limited Release  $170.00
- **J. Davies Estate**  
  - **750 ML** 2014  
    $93.50
  - **1.5 L** 2014  
    $204.00

**Mirabelle Brut**  
- **750 ML** Multi Vintage  
  $23.80

**Mirabelle Brut Rosé**  
- **750 ML** Multi Vintage  
  $25.50

**Querencia**  
- **750 ML** 2013  
  New Release  $46.75

**Extra Brut**  
- **750 ML** 2008  
  $63.75

**Crémant Demi-Sec**  
- **750 ML** 2014  
  New Release  $34.85

**Mirabelle Brut Rosé**  
- **750 ML** Multi Vintage  
  $25.50

**Schramsberg Saber In Wood Box**  
- **Sabé**  
  $123.25

Please call the winery for pricing on larger bottles and engraved bottles or go to www.schramsberg.com.

As the direct shipping reciprocal states are changing on a regular basis, please call the winery for the most updated information on your state.

Order Toll-Free: 800-877-3623 or email info1@schramsberg.com or go to www.schramsberg.com, Shop Online.

www.schramsberg.com • www.daviesvineyards.com • 1400 Schramsberg Road, Calistoga, CA 94515 • 800-877-3623
**Member Information**

Please keep this sheet handy for future reference and feel free to contact us if you have any questions.

Call us to place your order toll-free at: **1-800-877-3623** or **707-942-6668** or purchase online at: [www.schramsberg.com](http://www.schramsberg.com).

You can also contact us by email: kashley@schramsberg.com or mstッドler@schramsberg.com or bethwagner@schramsberg.com.

**Please note:** If you make changes to your on-line account, please remember that this also affects your club shipments so be sure to contact us directly if you have special instructions.

- Special club pricing on all purchases at the winery and on-line (which often include shipping).
- Special “Club Only” tasting at specified time most days; please call to schedule an appointment. For reservations email visitorcenter@schramsberg.com or call 707-942-4558.
- Invitations to club and winery events around the country at an additional cost.
- Shipments go out four times a year in February, April, October and December, via UPS ground, (unless otherwise requested weather permitting). An adult signature is required. If you are going to be traveling, please let us know and we will postpone your shipment. If you have changed your address or place of business since the last shipment, please let us know two weeks prior to the next one or go on-line and modify your address. Redirects, returns and reshipments will incur additional costs.
- You may select to use FedEx or UPS 2 day for your shipments at an additional charge. Please let us know your preference.
- Hold for pickup by third party shipper members: please keep in mind your shipments can be delayed 2-3 weeks by your shipper. Please call them direct to check on your shipment and to update address and credit card once you’ve updated with us.
- Your credit card is charged 7-10 days prior to the shipment to allow us time for processing. Please notify us of changes prior to processing.

**Riddler’s Circle and Jack & Jamie’s Circle** members receive a complimentary tour and tasting for four with every scheduled visit to either of our two wineries.*

- **$420/$840 per Riddler’s Circle** shipments. Receive double the Cellar Club plus two more (or equivalent) special or library selections (three shipments of 6 bottles at $420, one shipment of 12 bottles at $840 in December).**
- **$400/$800 per Jack & Jamie’s Circle** shipment (varies from 6-18 bottles per shipment four times a year. Three shipments at $400 and one at $800 in December).**

**Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to either of our two wineries.*

- **$120/$240 per Cellar Club** shipment (three shipments of 2 bottles at $120 and 1 shipment of 4 bottles at $240 in December).**
- **$140/$280 per Davies Club** shipment (varies from 2-6 bottles per shipment four times a year. Three shipments at $140 and one at $280 in December).**

*Member must be present, benefits are not transferable.

**Plus sales tax where applicable and handling for Alaska and Hawaii shipments.

You must be at least 21 years of age to be a member of our wine club(s). Dates and wines are subject to change, based on weather conditions and wine availability.

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**Upcoming Shipments & Events**

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<thead>
<tr>
<th>2017</th>
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<tr>
<td><strong>DECEMBER</strong></td>
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<tr>
<td><strong>MARCH</strong></td>
<td><strong>Camp Schramsberg Spring Blending</strong> Schramsberg Vineyards <a href="mailto:camp@schramsberg.com">camp@schramsberg.com</a> or 707-942-2408 <a href="http://www.schramsberg.com">www.schramsberg.com</a></td>
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<tr>
<td>11-13</td>
<td><strong>Auction Napa Valley</strong> Meadowood Resort, Napa Valley, CA Auctionnapavalley.org</td>
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<td><strong>APRIL</strong></td>
<td><strong>Spring Club Event</strong></td>
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<td><strong>Spring Club Event</strong></td>
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<td>19</td>
<td><strong>Spring Club Event</strong></td>
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<td><strong>JUNE</strong></td>
<td><strong>Auction Napa Valley</strong> Meadowood Resort, Napa Valley, CA Auctionnapavalley.org</td>
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<td><strong>JULY</strong></td>
<td><strong>Vintner Mediterranean Cruise</strong> (Sold Out)</td>
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<td><strong>Vintner Mediterranean Cruise</strong> (Sold Out)</td>
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<td><strong>AUGUST</strong></td>
<td><strong>Fall Harvest Session</strong> Schramsberg Vineyards (Waitlist only) <a href="mailto:camp@schramsberg.com">camp@schramsberg.com</a> or 707-942-2408 <a href="http://www.schramsberg.com">www.schramsberg.com</a></td>
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<td><strong>SEPTEMBER</strong></td>
<td><strong>Holiday Tasting &amp; Shopping Day</strong></td>
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