

Schramsberg  
FOUNDED 1862

DAVIES  
VINEYARDS

∞ APRIL 2018 ∞

## DEAR SCHRAMSBERG AND DAVIES CLUB MEMBERS,

On behalf of all of us at Schramsberg on Diamond Mountain and Davies in St. Helena, we extend our sincere gratitude for your enthusiasm for our wines and your support of our family's wine business. This spring has marked two truly significant milestones for us as we recognized the 10th anniversary of Jamie's passing on February 12 and the 20th anniversary of Jack's passing on March 10. There are often moments when it is hard to believe how we have come this far without them. Their inspired vision for our winery and the community beyond it, and their uncompromising dedication to our wines, property and people, lives on. They would often reflect on the spirit of this winemaking endeavor that simultaneously connected to both the past and the future; as well as to their roles as stewards of the land, linking a chain from one generation to another.

With great pride and commitment, we now similarly take on these roles today with our outstanding team - celebrating our remarkable, enduring history as we carefully plan for the vintages to come. We offer our heartfelt thanks again to all of you for enjoying the fruits of our labor, sustaining our mantra to produce "world class" wines from our ever-growing range of Napa Valley and North Coast vineyards.

Epitomizing a philosophy passed down from our founders, in which no care is

omitted and no effort is spared, we are thrilled to present in this April shipment our 2009 J. Schram. First crafted in 1987, our finest chardonnay brut has garnered international acclaim in the California sparkling wine category ever since its initial launch in London five years later. This newest release, representing the first of three consecutive late and wet growing

Noir brut offering is on beautiful display with this vintage.

For our Davies red aficionados, we have three bottles from the very early and low-yielding 2015 growing season. The first of our J. Davies Estate Cabernet Sauvignons to be released is the "jd", and this year's offering well demonstrates the style's early approachability. With 16% Malbec and 8%

Petit Verdot additions, it also conveys vibrant aromatic and flavor depth. Meanwhile, two attractively juxtaposed Davies vineyard-designate Pinot Noirs complete the set. Our second vintage from Georgian Vineyards, at the far western end of Mendocino's Anderson Valley, shows great density, color and tart length all at the same time. On the other hand, the Hudson Napa Carneros Pinot Noir is both more refined and delicate with its flavors yet more supple and rounded across the palate.

We invite you to enjoy these select wines with friends and family, and to also consider your next visit to the Schramsberg caves or

our new Davies-Grayson tasting facility in St. Helena. We look forward to welcoming you here in Napa Valley or at one of our upcoming events away from home this year.

With genuine appreciation and best wishes,



Hugh, Monique and the Schramsberg / Davies Family



*The Davies Family welcoming Camp Schramsberg attendees in Jack & Jamie's Grove.*

seasons (2009-2011), is as fine as we have produced. Horseshoe Bend and Keefer Vineyards in the Occidental and Graton pockets of the Sonoma Coast deliver this vintage's exquisite brightness of fruit while the Schwarze and Jones Vineyards of the Napa Carneros provide its structure and length. Our just-released 2014 Blanc de Noirs, is comprised of nearly equal parts from Napa, Sonoma, Marin and Mendocino Counties. The luscious, creamy texture of this classic Schramsberg Pinot

## CELLAR CLUB *(1 bottle of each for \$120\*)*

## RIDDLER'S CIRCLE *(6 bottles for \$420\*)*

### 2009 J. SCHRAM

**TASTING NOTES** - "This sparkling wine opens with bright aromas of pear, pineapple and apricot, followed by nuances of custard, peach cobbler, and almond. The elegant palate features fruitful elements of apple, melon, papaya and lemon verbena. The persistent finish is driven by generous and bright acidity."



**VARIETAL COMPOSITION:** 86% Chardonnay, 14% Pinot Noir  
**BARREL FERMENTATION:** 27%  
**ALCOHOL:** 13.3%  
**SUGGESTED RETAIL:** \$120

### 2014 BLANC DE NOIRS

**TASTING NOTES** - "This Blanc de Noirs expresses generous aromas of red apple, apricot, and candied lemon, which gradually layer with fragrances of graham cracker and sourdough bread. Lush flavors coat the palate with cantaloupe, peach, and an added hint of vanilla and marzipan. The crisp acidity gives way to a floral, honeyed finish."



**VARIETAL COMPOSITION:** 90% Pinot Noir, 10% Chardonnay  
**BARREL FERMENTATION:** 29%  
**ALCOHOL:** 12.9%  
**SUGGESTED RETAIL:** \$43

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

### 2004 J SCHRAM

**TASTING NOTES** - "The 2004 J Schram has aromas of fresh green apple, apricot and lime and a bit of minerality. In addition there is a creaminess of vanilla custard, and marzipan followed by fresh baguette. Flavors of orange, melon and lemon are present with some lime pith. The fruit is accentuated by warm spices, cinnamon and nutmeg. The texture is rich and tangy with an acidity that is long and balanced"



**VARIETAL COMPOSITION:** 85% Chardonnay, 15% Pinot Noir  
**BARREL FERMENTATION:** 34%  
**ALCOHOL:** 12.5%  
**SUGGESTED RETAIL:** \$140

### 2007 BRUT ANDERSON VALLEY

**TASTING NOTES** - "Mandarin orange, raspberry and blackberry burst out of the glass, followed by ripe cherry and layers of sweet red fruits. The fruitful intensity is complemented by complex aromas of hazelnut and warm brioche. Flavors are generous with bright orange, brambleberry and rhubarb. The balanced palate has a mouth-watering sweet and sour acidity that is long and lingering."



**VARIETAL COMPOSITION:** 83% Pinot Noir, 17% Chardonnay  
**BARREL FERMENTATION:** 40%  
**ALCOHOL:** 13.3%  
**SUGGESTED RETAIL:** \$85

## CHICKEN BREASTS WITH ENDIVE AND PEARS

Serve with Schramsberg Blanc de Noirs

Serves 4

- 1 ½ C. Sparkling wine
- 8 Small Belgian endive heads
- 1 T. Butter
- 1 T. Oil
- 4 Chicken breasts boned and neatly trimmed
- 2 Anjou pears, pelled and cut in quarters
- ½ C. Creme fraiche (or sour cream)

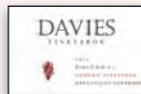


Heat sparkling wine in a medium saucepan and cook endive until tender, about 15 minutes. Remove from pan and set aside. In a large skillet heat butter and oil. Saute chicken breasts until lightly browned, about 4 minutes per side. Add pears and saute for 3 minutes. Pour in champagne from saucepan, add endive and bring to a simmer. Cook uncovered for 5 minutes. Stir in creme fraiche. Arrange chicken, endive and pears on warm serving plates. Reduce sauce slightly and spoon over chicken. Garnish with minced parsley.

## THE DAVIES CLUB JACK & JAMIE'S CIRCLE

### 2015 DAVIES VINEYARDS PINOT NOIR HUDSON VINEYARDS NAPA VALLEY CARNEROS

**TASTING NOTES** - "Fruitful aromas of strawberry and black plum intertwine with hints of milk chocolate, dried mint and white flowers. The rich and well-structured palate is full of fresh blackberry and cassis, integrated with a touch of black pepper, and finishes with a lingering acidity."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months  
(30% new, 50% once used)  
**ALCOHOL:** 14.4%  
**SUGGESTED RETAIL:** \$65

- THE DAVIES CLUB WILL RECEIVE 1 BOTTLE OF EACH FOR \$140\*
- JACK & JAMIE'S CIRCLE WILL RECEIVE 3 BOTTLES OF EACH FOR \$400\*

### 2015 DAVIES VINEYARDS PINOT NOIR GOORGIAN VINEYARDS ANDERSON VALLEY

**TASTING NOTES** - "This Georgian Pinot Noir leads with dense aromas of blackberry, dark cherry roasted coffee and pine forest. The focused palate features ripe strawberry, chocolate blueberry, vanilla and dried orange peel, and ends with a long finish."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months  
(20% new, 40% once used)  
**ALCOHOL:** 14.2%  
**SUGGESTED RETAIL:** \$65

### 2015 J. DAVIES "JD" CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "Aromas of blackberry, plum and black cherry are accentuated by clove, cassis and dark chocolate. The palate's rich entry of raspberry and vanilla is infused with a hint of black pepper and licorice, which are sustained by the extended youthful finish."



**VARIETAL COMPOSITION:** 76% Cabernet Sauvignon, 16% Malbec, 8% Petit Verdot  
**BARREL AGING (FRENCH OAK):** 24 months (82% new)  
**ALCOHOL:** 14.8%  
**SUGGESTED RETAIL:** \$65

WINEMAKERS: Hugh Davies, Sean Thompson and Jessica Koga

*\*plus tax and handling where applicable*

## HERB CRUSTED FLAT IRON STEAK WITH LEEK PUREE

Serve with J. Davies, "jd" Diamond Mountain District Estate Cabernet Sauvignon

Serves 6

### For the Flat Iron Steak

- 2 lbs. Flat iron steak
- ½ C. Chopped parsley
- ½ C. Chopped rosemary
- 1 C. Bread crumbs
- 1 Clove garlic
- 1 t. Smoked paprika
- 1 T. Each salt & pepper
- 1 T. Olive oil

### For the Leek Puree

- 2 Leeks, roasted
- ½ C. Milk
- Salt & pepper to taste

Preheat Oven to 350 degrees  
Blend parsley, rosemary, bread crumbs, garlic, smoked paprika, olive oil, salt & pepper in food processor until combined (mixture will be thick). When meat is at room temperature, coat the steak on all sides with the crust mixture.

Trim leeks, brush with olive oil and sprinkle with salt. Transfer steak and leeks to roasting pan and roast uncovered in oven for 25-30 minutes, or until meat thermometer registers 120 degrees when inserted into the thickest part of the steak. Transfer meat to cutting board, cover with foil and allow to rest for 10-15 minutes before serving.

While the meat is resting, blend roasted leeks, milk, salt and pepper until mixture is smooth. Serve sliced steak over leek puree with roasted seasonal vegetables of your choice.



## IN THE NEWS.....

### **94 POINTS - 2015 DAVIES VINEYARDS, GOORGIAN VINEYARDS, PINOT NOIR, ALEXANDER 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.

### **91 POINTS - 2015 DAVIES VINEYARDS, FERRINGTON VINEYARDS, PINOT NOIR, ALEXANDER VALLEY**

Showing nominal, ripe cherry fruit on the nose as well as a touch of sweet oak and a few scattered notes of savory spice, the Davies Ferrington Vineyards Pinot follows with a slightly silky entry and then takes on a nice bit of vinous grip. Its flavors are both fruitier and more energetic than its initial aromas suggest with sustained, well-stated themes of raspberries and cherries hanging on and on at the finish. There are bigger, more flamboyant Pinots around, but this one earns the nod for its vitality and fine focus, and its balance and careful composition guarantee upwards of a half-decade of steady improvement.

### **91 POINTS - 2015 DAVIES VINEYARDS, NOBLES VINEYARD, PINOT NOIR, SONOMA COAST**

From the very first sniff, this incisive Pinot Noir impresses with its precision and depth. It is beautifully focused on ripe, red cherry fruit with sweetening accents of crème brûlée, and, while quite rich, it never threatens to be too much of a good thing. It is not an especially big wine, yet it is one with fruity richness to spare and, even though very young, it is so well-balanced and polished that it is thoroughly enjoyable now. That said, it is bound to get better with time in the cellar, and three or four years of patience will be repaid by handsome dividends.

### **91 POINTS - SCHRAMSBERG RESERVE SPARKLING WINE (STEPHEN ELIOT'S BEST OF THE \*\*\* WINES)**



### **95 POINTS - 2014 DAVIES VINEYARDS, RED CAP VINEYARD, CABERNET SAUVIGNON, HOWELL MOUNTAIN**

This is an expansively rich, generous vineyard-designate from the high-elevation appellation. A wealth of plum, cherry, cassis and cola spice mingle effortlessly around a core of integrated tannin and oak, with handfuls of welcome floral aromas and spicy black pepper.

### **93 POINTS - 2015 DAVIES VINEYARDS, FERRINGTON VINEYARDS, PINOT NOIR, ANDERSON VALLEY**

Smooth and fruity, this wine is easy to enjoy from the first classic whiff of red cherries and tea to more substantial black cherry and clove flavors. It's medium in body and has light, velvety tannins. Great balance and liveliness thanks to good acidity help lift this wine above the pack.

### **93 POINTS - DAVIES VINEYARDS, WINFIELD VINEYARD, CABERNET SAUVIGNON, CALISTOGA**

Spicy and wooded, this is a balanced wine, exotic in tart, tangy cranberry and dialed-high in firm acidity. Supportive supple tannins give it finesse and medium-bodied power.



### **94 POINTS - 2015 DAVIES VINEYARDS, FERRINGTON VINEYARDS, PINOT NOIR, ALEXANDER VALLEY**

"...The Davies Pinot Noir from Anderson Valley's Ferrington Vineyard is one such wine. In addition to all the sexy stuff, it smells simultaneously old (cedar chests) and new (fresh forest). Drink it slowly. As with so many things, it's better that way."



*Photo of our Brut Rosé* – "Whether a grand celebration or the end of a long day, the brut rosé is always a lively, sparkling, and delicious treat for me."

VINOGRAPHY®: a wine blog  
Wine and food adventures in San Francisco and around the world

### 2014 SCHRAMSBERG “BLANC DE BLANCS”

#### CHARDONNAY, NORTH COAST, CALIFORNIA

Pale gold in the glass with fine bubbles and a hint of green, this wine smells of Asian pears, white flowers, and apples. In the mouth, a velvety mousse delivers flavors of white flowers, apples, and citrus pith tinged with a hint of saline across the palate. Very good acidity and a perfect balance. Mouthwatering. 12.8% alcohol. Score: around 9. – *Alder Yarrow*

Wine Spectator

### SMART BUYS 90+ AT \$30 OR LESS

Schramsberg Mirabelle Brut Rosé was listed

### 2013 SCHRAMSBERG “BLANC DE NOIRS” CHAMPAGNE BLEND, NORTH COAST, CALIFORNIA

Bright gold in the glass with a hint of copper hue and fine bubbles, this wine smells of citrus peel and cherries. In the mouth, a velvety mousse delivers bright orange peel, cherry and berry flavors that mix with a hint of sea air and rosehips. Nicely balanced with a Sweet Tart finish. Delicious. Score: between 9 and 9.5

VINOGRAPHY®: a wine blog  
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### MENTIONS:

Wines & Vines, Unified Wine & Grape Symposium Issue - Hyde Estate - Schramsberg was mentioned as purchasing grapes from Hyde Vineyards.

Schramsberg is mentioned as an “established” West Coast sparkling wine producer in this article by Esther Mobley at [sfchron.com](http://sfchron.com) called “Suddenly, West Coast is sparkling: Here’s the best of the new bubbly.”

The article included a photo of yeast in the bottle being held up by our Riddler, Jesus: <http://www.sfchronicle.com/wine/article/Suddenly-West-Coast-is-sparkling-Here-s-the-12445029.php>

Esther Mobley’s of the SF Chron/The Press recommended Schramsberg as the “ideal first stop in Napa”: <http://thepress.sfchronicle.com/review/schramsberg/>. The link also appeared twice on their FB page.

The article included a photo of yeast in the bottle being held up by our Riddler: <http://www.sfchronicle.com/wine/article/Suddenly-West-Coast-is-sparkling-Here-s-the-12445029.php>

Schramsberg is mentioned in this article about the Flora grape in the Oregon Wine Press: <http://www.oregonwinepress.com/article?articleTitle=golden-opportunity--1512154768--2691--comment>

Hugh was mentioned in Karen MacNeil’s [winespeed.com](http://winespeed.com) re the first harvest at Schramsberg and getting Chardonnay grapes from the Mondavis for it: <https://winespeed.com/blog/2017/12/story-50-years-old-revealed/>

### 92+ POINTS - 2015 DAVIES VINEYARDS, NOBLES VINEYARD, PINOT NOIR, SONOMA COAST

...pronounced black cherry, red plum and black raspberry-scented nose with supporting notes of aniseed, charcoal and violets. Medium to full-bodied...it has black and red fruit layers framed by very fine-grained tannins, finishing long and spicy.

The  
**WINE**  
ADVOCATE®

### 90 POINTS - 2015 DAVIES VINEYARDS, NAPA VALLEY CABERNET SAUVIGNON

Deep garnet-purple colored, the 2015 Cabernet Sauvignon has a pronounced nose of crushed black currants and black cherries with hints of dried bay leaves, chocolate box and tapenade. Medium to full-bodied, the palate is well crafted with vibrant black fruits that fill the mouth and are nicely framed by grainy tannins, finishing with some spicy hints and oodles of freshness.

Schramsberg was the sample sparkler used by the New York Times in its short video on “how to open bottle of champagne without fear”: <https://www.facebook.com/nytfoot/videos/1733730340004759/>

Schramsberg was also mentioned in these online articles:  
<http://foodandwine.sfgate.com/rediscovering-sparkling-wine-at-napa-valley-wineries/>  
<http://foodandwine.sfgate.com/touring-napa-valley-sparkling-wine-wineries/>  
<http://foodandwine.sfgate.com/what-are-some-of-the-most-famous-sparkling-wine-napa-valley-wineries/>  
<http://foodandwine.sfgate.com/booze-free-things-to-do-near-schramsberg-winery-in-napa/>  
<http://foodandwine.sfgate.com/what-do-you-need-to-know-about-the-schramsberg-winery-in-napa-valley/>

Schramsberg Mirabelle Brut was featured in an online video with Elin McCoy at Bloomberg as one of “Three Great Wines Under \$30,” which were chosen from its online article “The 50 Best Wines Under \$50.” She introduces Mirabelle with “Now for the best...” <https://www.bloomberg.com/news/articles/2017-12-14/the-50-best-wines-under-50>

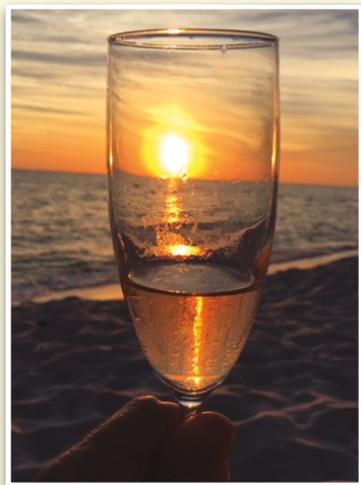
Schramsberg was mentioned as one of the 50 sparkling wines featured at the Esquire Champagne Room at Del Frisco’s in Chicago. <https://chicago.eater.com/2017/12/29/16830186/esquire-champagne-room-chicago-del-friscos-steakhouse-photos-images>

## ALL IN THE FAMILY



Thank you Davies Vineyards! You saved us! We opened your delicious Cab as we prepared for our second round of company on Christmas morning. (Don't judge) We had Spanish friends meeting delicious Davies, California wine and Iberico ham for a late breakfast, early Christmas lunch. We had JAMIE for dinner! We absolutely LOVE your wines and so did everyone who had them! It was a very Merry Christmas at our house thanks to you!!

Denise, Cranford, NJ  
*Davies Club member since 2016*



Rob and I thought you might like this picture we took at Panama City Beach.

Rob & Sharon, Cataula, GA  
*Cellar Club members since 2006,*  
*Riddler's Circle Members since 2007*



Thank you Schramsberg for being there for all of our special moments. From our engagement in caves of Schramsberg in 2013 to having our own "Schrams-baby" last year we have had great wine to celebrate with every step of the way! We look forward to seeing you all and bringing our family to Napa in April!

Laura, Howard and Baby  
Michael, New York, NY  
*Cellar Club members since 2011,*  
*Riddler's Circle members since 2013*



Attached is a picture of Leo Davies. As I mentioned, the Davies name comes from your vineyard, our favorite. We look forward to coming back and seeing all of you at Schramsberg in the fall, and are very glad the valley is back on its feet and doing well after the heartbreaking fires.

Tony & Heather, New York, NY  
*Cellar Club members since 2015*

We have been Cellar Club members since 2014 and we wanted to share this picture from our wedding.

Matt surprised me at the beginning of our wedding reception with a salmanazar of Schramsberg. After months of planning on my part, the last thing I expected was for him to pull off a surprise like this! He popped the bottle on the dance floor and we poured a glass for each of our guests for a celebratory toast. It added a fun element and a personal touch to the day as bubbly, especially Schramsberg, is my favorite!

Abbey & Matt, New York, NY - *Cellar Club members since 2014*



I've ordered many 3L for big bdays of friends, and my husband Doug got this one for me and brought it out at the surprise 50th bday party he arranged at my offices in San Fran. I run a tech PR agency named Mighty (also a club member) and he brought this out for all to see and toast me. The name of the conference room we were in is actually called "Schramsberg" !!

We had a helluva time getting the cork out. It was quite the performance. And it was gone in under 15 mins!!!

Candace & Doug, Oakland, CA  
*Cellar Club since 2008,*  
*Riddler's Circle since 2017*



Hi, Here's a couple pictures we enjoyed Schramsberg all the way to the tip of Baja after completing the Nora 1000 mile race. Your packaging box served us well got there shaking but not breaking put a smile on our face

Don, San Mateo, CA - *Cellar Club member Since 2016*



I just emailed you a photo of my celebration of the season 6 premier of Netlix's Longmire with a 2007 J Schram. I hope you will publish my unusual celebration in the Newsletter. It was not a graduation or wedding or the usual event featured in the Newsletter, but

it was a wonderful way for me to celebrate the final season of a great cowboy. The cover photo of Longmire is from the magazine Cowboys & Indians. ...I watched the series with my father until he died, and then continued watching it alone, always thinking about how my

Dad would have enjoyed an episode... And the bottle is, of course, yours. And both were a pleasure.

Have a great Thanksgiving. I will have another J Scram for that event as well!

**Dianna, Chicago, IL**  
*Cellar Club members since 2004*

## WINEMAKERS CORNER



*Our Diamond Mountain vineyard in the hills above the winery is going to be replanted this year.*

### JESSICA'S CORNER

Spring is finally here! Budbreak has started and the growing season is officially underway. The weather has been a little unpredictable, with some very warm days in February followed by some frigid days in February. It was a little bit of a roller coaster ride, so we're hoping for a little more rain and temperate weather going forward. We're looking forward to a fresh start and some new sites to work with for the Davies Vineyards portfolios. It may be a few years until you see these

newer offerings, but we're excited about working with a few new faces and getting to know these sites from top to bottom.

Over in the cellar, we are finalizing the blends for the 2016 Cabernets and putting some of them to bottle at the end of the month. We are checking out the 2017 vintage wines and starting to form the core blends of our vineyard designate offerings from the year. This is the probably the calmest time of year in a red wine cellar and we are taking advantage of it fully.

### ANTON'S CORNER

And so here we are in the throes of tirage season again. The 2017 Tetes de Cuvée are already quietly completing their second fermentation deep inside our Diamond Mountain caves. These blends were crafted using our very best wines from Napa, Sonoma, Marin and Mendocino counties. The best of the Chardonnay exhibited fresh, vibrant fruit characteristics with polished mouthfeel and laser-like acidity. The Pinot noir showed richer density and attractive red berry flavors whilst still retaining the vital acidic drive. This year these blends contain a barrel component of up to 35%, just one of the tools in our box used to enhance quality and character.

Blending and bottling will now continue all the way through to the end of June. Just in time for a short break before harvest starts! The quality of the wines in the cellar this year has prompted us to bottle three vineyard designates (one each from Napa Carneros,

Sonoma Green Valley and Mendocino Anderson Valley), and an Extra Brut in addition to our 'regular' cuvees. Happy days. All will be kissed with our cultivated yeast immediately preceding bottling and then laid down to rest so the magic can happen.

In the vineyards the combination of warm temperatures and relatively little winter rain meant bud break (the first stage of vine growth, where vines emerge from their winter dormancy and begin to produce shoots that will eventually bear grapes) started about two weeks earlier than in 2017. Our vineyards in southern Napa Carneros led the charge. We will now follow the progression of all vineyards very closely over the coming months to ensure the best possible fruit quality come picking time. Fingers crossed Mother Nature smiles down on us once more.

That's all for now, time to raise a glass, or a few, and toast the Schramsberg way of life!

**Hugh Davies**  
Vintner

**Sean Thompson**  
Director of Winemaking

**Jessica Koga**  
Associate Winemaker (Davies)

**Anton deVilliers**  
Assistant Winemaker (Schramsberg)

## 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](mailto:kashley@schramsberg.com) or [mstadler@schramsberg.com](mailto:mstadler@schramsberg.com) or [bethwagner@schramsberg.com](mailto: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 tour/tasting reservations email [visitorcenter@schramsberg.com](mailto:visitorcenter@schramsberg.com) (707-942-4558) or [daviesinfo@schramsberg.com](mailto:daviesinfo@schramsberg.com) (707-963-5555).
- ☞ 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.

## Upcoming Shipments & Events

2018

APRIL

- 9 Club Shipments Sent
- 20 Wine Spectator Grand Tour, Washington, DC
- 24 Wine Spectator Grand Tour, New York, NY

MAY

- 5 Wine Spectator Grand Tour, Las Vegas, NV
- 19 Spring Club Event  
Schramsberg Vineyards  
[clubs@schramsberg.com](mailto:clubs@schramsberg.com) or 707-942-6668  
[www.schramsberg.com](http://www.schramsberg.com)
- 25-27 BottleRock Napa Valley  
[www.bottlerocknapavalley.com](http://www.bottlerocknapavalley.com)

- 31- Auction Napa Valley  
Meadowood Resort, Napa Valley, CA  
[Auctionnapavalley.org](http://Auctionnapavalley.org)

JUNE

- 3 Auction Napa Valley

JULY

- 22- Vintner Mediterranean Cruise  
(Limited Availability/Wait List)  
<http://foodandwinetrails.com/schramsberganddavies2018>

AUGUST

- 1 Vintner Mediterranean Cruise

SEPTEMBER

- 3-5 Camp Schramsberg Fall Harvest Session  
Schramsberg Vineyards (Wait List only)  
[camp@schramsberg.com](mailto:camp@schramsberg.com) or 707-942-2408  
[www.schramsberg.com](http://www.schramsberg.com)

OCTOBER

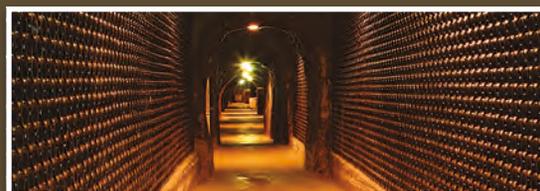
- 8 Club Shipments Sent

NOVEMBER

- 10 Holiday Tasting & Shopping Day

DECEMBER

- 10 Club Shipments Sent



# CURRENT OFFERINGS

## DAVIES VINEYARDS

### CABERNET SAUVIGNON MEMBER PRICE

#### J. DAVIES ESTATE "JAMIE"

750 ML 2013 LIMITED RELEASE \$ 170.00

#### J. DAVIES ESTATE

750 ML 2014 \$ 93.50

1.5 L 2014 \$ 187.00

#### RED CAP, HOWELL MOUNTAIN

750 ML 2014 \$ 76.50

#### WINFIELD VINEYARDS, CALISTOGA

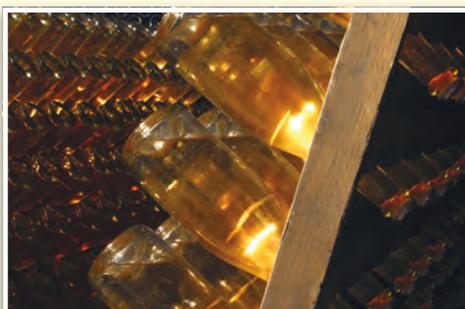
750 ML 2014 \$ 76.50

#### JD ESTATE

750 ML 2015 NEW RELEASE \$ 55.25

#### NAPA VALLEY

750 ML 2015 \$ 51.00



## SCHRAMSBERG VINEYARDS

### J. SCHRAM ROSÉ MEMBER PRICE

750 ML 2009 LIMITED AVAILABILITY \$ 127.50

### J. SCHRAM MEMBER PRICE

750 ML 2009 NEW RELEASE \$ 102.00

1.5 L 2009 NEW RELEASE \$ 204.00

### RESERVE MEMBER PRICE

750 ML 2008 \$ 102.00

1.5 L 2008 \$ 204.00

### APELLATION/VINEYARD DESIGNATE MEMBER PRICE

#### REDDING RANCH BRUT MARIN COUNTY

750 ML 2012 NEW RELEASE \$ 68.00

#### 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

### BLANC DE BLANCS - LATE DISGORGED MEMBER PRICE

750 ML 2006 LIMITED AVAILABILITY \$ 85.00

### BLANC DE BLANCS MEMBER PRICE

375 ML 2013 \$ 20.40

750 ML 2015 \$ 34.85

1.5 L 2015 \$ 69.70

### BLANC DE NOIRS MEMBER PRICE

750 ML 2014 NEW RELEASE \$ 36.55

### EXTRA BRUT MEMBER PRICE

750 ML 2009 \$ 68.00

### QUERENCIA MEMBER PRICE

750 ML 2013 (SOLD OUT)

### BRUT ROSÉ MEMBER PRICE

750 ML 2015 \$ 39.10

### CRÉMANT DEMI-SEC MEMBER PRICE

750 ML 2014 \$ 35.70

### MIRABELLE BRUT MEMBER PRICE

750 ML MULTI VINTAGE \$ 24.65

### MIRABELLE BRUT ROSÉ MEMBER PRICE

750 ML MULTI VINTAGE \$ 26.35



### PINOT NOIR MEMBER PRICE

#### FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML 2015 \$ 55.25

#### GOORGIAN VINEYARDS, ANDERSON VALLEY

750 ML 2015 \$ 55.25

#### HUDSON VINEYARD, NAPA VALLEY CARNEROS

750 ML 2015 \$ 55.25

#### HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML 2015 \$ 55.25

#### NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML 2015 (SOLD OUT)

#### PIEDRA LIBRE VINEYARDS, SONOMA COAST

750 ML 2015 \$ 55.25



### SCHRAMSBERG SABER IN WOOD BOX MEMBER PRICE

SABER \$ 123.25

Please call the winery for pricing on larger bottles and engraved bottles or go to [www.schramberg.com](http://www.schramberg.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 [clubs@schramberg.com](mailto:clubs@schramberg.com) or go to [www.schramberg.com](http://www.schramberg.com), Shop Online.

## DUCK BURGER

Pair with Davies Vineyards, Pinot Noir,  
Georgian Vineyards

Serves 4



- 1 lb. Ground duck meat
  - 1 t. Duck fat (can sub bacon fat or vegetable oil)
  - 4 Scallions, finely chopped
  - 2 t. Grated fresh ginger
  - ¼ t. Chinese five-spice powder
  - ½ lb. Shitake mushrooms finely sliced
  - ½ t. Ground nutmeg
  - Salt and pepper to taste
  - 4 t. Vegetable oil divided
  - 4 Slices Gruyere cheese
  - Handful of Arugula
  - 4 Brioche rolls, big enough for a burger
  - Mayonnaise, for garnish
1. In a bowl, mix the ground duck, scallions, ginger, duck fat, and Chinese five-spice together, season with salt and pepper.
  2. Portion into 4 patties
  3. Heat 2 teaspoons vegetable oil in a 12 inch skillet over medium high heat. Sauté sliced shitake for 3 minutes, stirring occasionally. Sprinkle ground nutmeg, salt and black pepper over mushrooms and continue to cook until they have released their juices and are golden and tender. Remove from skillet and set aside.
  4. Heat remaining 2 teaspoons oil in the skillet over medium high heat until it begins to shimmer. Cook burgers, flipping once, about 8 minutes for medium rare.
  5. Place arugula on bottom bun under the burger, top with cheese and mushrooms and serve with a side of mayo.

## SCALLOPS WITH FENNEL AND CORN CREAM SAUCE

Serve with Schramsberg J. Schram

Serves 4



- 2 Medium shallots, diced
- 2 Cloves garlic, minced
- 1 Medium sized fennel bulb, halved and thinly sliced
- 1 Ear yellow corn, remove corn from cob
- ¼ C. Diced pancetta
- ½ C. Heavy cream
- 1 C. Dry white wine
- ½ Lemon juice
- 8 Fresh diver scallops (u10)
- Extra virgin olive oil
- Salt to taste

Scallops come in different sizes. For this recipe I used U10s, which means that there are fewer than 10 scallops per pound.

Since scallops cook very fast, make sure you make the sauce first. Take the scallops and toss them with some coarse salt, cracked black pepper and olive oil and set aside. Turn the oven to 350 degrees.

On medium high, sauté the pancetta until it is crisp. Add the shallots and sauté until the shallots are translucent. Add the sliced fennel and sauté for about 4 to 5 minutes until the fennel starts to soften and caramelize a bit. Add the corn and garlic and cook for another 2 to 3 minutes. Add ¾ cup of white wine and let it cook down for a few minutes. Add the heavy cream, bring to a boil, and turn down the heat to low and let it simmer.

At this point, heat a cast iron skillet on medium high for about 2 to 3 minutes. Sear the scallops on each side for about 2 minutes using tongs, until they are caramelized. Finish the scallops in the same pan in the oven at 350 degrees for about 3 – 4 minutes.

While the scallops are in the oven, add the other ¼ cup of wine and the juice of half lemon to sauce and bring to a quick simmer. Add salt to taste. Turn the heat off. If the sauce is too thick add a bit of water. If it is too thin, continue cooking it down.

Spoon the fennel/corn sauce on a plate. Top off with seared scallops.