

DEAR SCHRAMSBERG AND DAVIES CLUB MEMBERS,

On behalf of our whole winery team, we extend our very best harvest greetings! We love this time of year, as all the hard work, focus and dedication to the craft come together.

We extend a big shout out to club members who joined us on the Oceania cruise this past July on the Mediterranean! How much fun did we have? From Monte Carlo along the French Cote d'Azur; to the isles of Corsica, Sardinia, Mallorca, and Ibiza; and finishing with the beautiful Spanish port cities of Valencia and Barcelona. I hope that our next voyage can live up to our new high expectations. Keep your eyes peeled next spring for your invitation to join us in July 2018.

In the meantime, we're excited to deliver some great wines for your table and cellar this October. Connecting us to the vision that Jack and Jamie shared with other members of the Napa Valley community 50 years ago, the Quercencia Rosé may speak to our purpose here at Schramsberg more than any of our wines. The prior generation sought to craft world-class wines here, and they also saw the need to establish protective zoning for the region's agricultural lands such that future generations could follow in their footsteps. Proceeds from the sale of this wine help finance the JLD Napa Agricultural Land Preservation Fund, which is at work preparing for the 50th Anniversary of the creation of Napa Valley's Agricultural Preserve in 2018: www.jldagfund.org. As in past vintages of the



The Davies family toasting their guests during the Winemaker Dinner, aboard Oceania Cruises' Riviera, on our inaugural Vintner Cruise this past summer.

Chardonnay-dominated "Q", the 2012 is vibrant and crisp on the palate, yet this one may show just a bit more depth of berry and stone fruits, reflective of that generous season.

Our thirteenth vintage of J. Davies Estate Cabernet Sauvignon, the 2013 should be a crowd pleaser today and years down the road as well. After four very late harvests, the more normal 2013 season allowed us to place a touch of Petit Verdot in the blend. Lending a touch of spice and depth to the palate, we like the supporting role this varietal plays here with the density of blackberry, dark cherry and plum flavors that our Diamond Mountain Cabernet and Malbec deliver.

For the Davies red wine club members, we've also included our two 2014 appellation-tier Pinot Noirs. Bright, elegant and layered, the Anderson Valley bottling is crafted from the Ferrington Vineyards near Booneville and the Georgian Vineyards closer to the ocean. With more rounded weight and supple cherry fruit, the Sonoma Coast offering is blended from three sites (Nobles - Fort Ross, Horseshoe Bend - Occidental and Spring Hill - Petaluma Gap).

Again, we thank you, our most enthusiastic fans for sharing our bottles with your friends and family. We look forward to your next visit to Schramsberg, or to the Davies Winery Tasting Room.

Hugh and Monique Davies and the Schramsberg / Davies Family

GREETINGS,

We are very excited as we put the final touches on our new Davies Vineyards tasting room, next to the Davies Vineyards in St. Helena. This new space will be opening in late 2016, and will provide a comfortable environment where you can enjoy Davies and Schramsberg wines within the charming town of St. Helena.



Artist rendering of Davies Vineyards tasting room in St. Helena.

We're also excited about the launch of our new website at the end of August. If you haven't had a reason to look, I think you'll be pleased with the new design and access of information – www.schramsberg.com and www.daviesvineyards.com.

We hope you had a chance to visit during the summer and experience our new Reserve Wines and Cheese Pairing Tasting. It's been a big hit! It's still available through early November, Monday through Thursday at 10:30 a.m. To reserve your spot, please call 707-942-4558 or go to <http://www.schramsberg.com/visit/visitor-center/>. Please note that you're a club member in the notes section so the appropriate charges can be applied.

As we indicated in April, there is a slight increase in the club shipment prices starting with the October shipment; please see inside under Member Information for those details.

Hopefully you've received your Fall 2016 Sets Catalog in the mail. We sent this out in September to give you time to plan for your holiday gifts for corporate, etched/personalized, special friends and family. Please keep in mind that etched bottles can take 5 – 6 weeks at this time of year. If you need help, please call one of our friendly staff at 1-800-877-3623.

Thank you for your continued support.

Cheers!

THE DAVIES CLUB & JACK & JAMIE'S CIRCLE

2013 J. DAVIES ESTATE CABERNET SAUVIGNON DIAMOND MOUNTAIN

TASTING NOTES - "Dense aromas of black cherry and blueberry compote, with hints of vanilla and clove, permeate this offering of J. Davies Cabernet Sauvignon. The palate is layered and complex with flavors of ripe blackberry and black plum infused with black tea, dried orange peel and baking spice. The integrated tannins are youthful but lead seamlessly to a long and powerful finish."



VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 11% Malbec, 4 % Petit Verdot
BARREL AGING (FRENCH OAK): 24 months (74% new)
ALCOHOL: 14.5%
SUGGESTED PRICE: \$100

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON DIAMOND MOUNTAIN

TASTING NOTES - "The 2012 Jamie holds dark perfumed aromas of blueberry jam combined with cocoa, vanilla cream, and tobacco. The palate is bold, complex and fruitful. Flavors of loganberry and blackberry mingle with dark chocolate, and are seamlessly brought together with fine grain tannins that sustain a long and youthful finish."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 28 months (93% new)
ALCOHOL: 14.8%
SUGGESTED PRICE: \$200

2014 DAVIES VINEYARDS PINOT NOIR SONOMA COAST

TASTING NOTES - "Aromas of black plum and cherry with notes of dried orange peel rise from the glass. The palate is supple, smooth, and coating with a juicy center, typical of the Sonoma Coast. Flavors of fresh blueberry, dark chocolate, and hints of coffee flow through a lingering finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (25% new)
ALCOHOL: 14.4%
SUGGESTED PRICE: \$35

2014 DAVIES VINEYARDS PINOT NOIR ANDERSON VALLEY

TASTING NOTES - "Delicate aromas of raspberry, milk chocolate, and baking spice infused with vanilla rise from the glass. The palate leads with elegant flavors of juicy red plum and cherry fruit balanced by hints of mocha and black pepper that flow through the lively finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (16% new)
ALCOHOL: 14.1%
SUGGESTED PRICE: \$35

- THE DAVIES CLUB WILL RECEIVE 3 BOTTLES FOR \$135*
1 BOTTLE EACH OF THE 2013 J. DAVIES CABERNET, 2014 DAVIES VINEYARDS ANDERSON VALLEY PINOT NOIR AND THE 2014 DAVIES VINEYARDS SONOMA COAST PINOT NOIR
- JACK & JAMIE'S CIRCLE WILL RECEIVE 7 BOTTLES FOR \$395*
2 BOTTLES OF THE 2013 J. DAVIES CABERNET, 1 BOTTLE OF THE 2012 J. DAVIES "JAMIE" CABERNET, 2 BOTTLES OF THE 2014 DAVIES VINEYARDS ANDERSON VALLEY PINOT NOIR AND THE 2014 DAVIES VINEYARDS SONOMA COAST PINOT NOIR

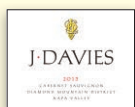
HUGH'S HARVEST UPDATE

Harvest means late nights and early mornings; new discoveries and old friends; it is fast-paced, yet purposeful; and it is fragrant and delicious. As in several recent years, we kicked off "la pisco" with the Richburg Bayview Carneros Clone 23 Pinot Noir. August 3 was a week later than last year, but still about ten days earlier than the norm. This year's growing season was thankfully preceded by the first wet winter since 2011. However, a mild, dry spring season followed, leading to early bud break, flowering, and ultimately an early start to harvest. The month of August was unusually cool, giving our season a nice, even pace, allowing for fewer blocks to be picked each day, and letting us give each lot a little bit more time and attention. This should truly be an outstanding vintage!

CELLAR CLUB (2 bottles for \$115*)

2013 J. DAVIES ESTATE CABERNET SAUVIGNON

TASTING NOTES - "Dense aromas of black cherry and blueberry compote, with hints of vanilla and clove, permeate this offering of J. Davies Cabernet Sauvignon. The palate is layered and complex with flavors of ripe blackberry and black plum infused with black tea, dried orange peel and baking spice. The integrated tannins are youthful but lead seamlessly to a long and powerful finish."



VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 11% Malbec, 4 % Petit Verdot
BARREL AGING (FRENCH OAK): 24 months (74% new)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$100

2012 QUERENCIA BRUT ROSÉ

TASTING NOTES - "Querencia has generous aromas of white peach, fresh pineapple, and candied berry fruit. The fruitful nose is complimented by aromas of spiced citrus, shortbread, and toasted brioche. Intense flavors of lemon curd, strawberry, and ruby grapefruit lead into a bright, crisp, and lingering finish."



VARIETAL COMPOSITION: 74% Chardonnay, 26% Pinot Noir
BARREL FERMENTATION: 40%
ALCOHOL: 12.7%
SUGGESTED RETAIL: \$55

**plus tax and handling where applicable*

RIDDLER'S CIRCLE (6 bottles for \$410*)

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

1996 J. SCHRAM

TASTING NOTES - "Now almost 20 years old, the 1996 J. Schram opens with complex and inviting aromas of apple, caramelized pear and warm cinnamon roll, followed by honey glazed almond and orange liquor. On first taste citrus flavors of lime and orange are abound, complimented with hints of exotic tropical fruits, all of which is completed by a touch of crème brûlée and a slight minerality. The palate is rich and concentrated with layers of flavor, and lingering acidity."



VARIETAL COMPOSITION: 85% Chardonnay, 15% Pinot Noir
ALCOHOL: 12.0%
SUGGESTED RETAIL: \$175

2010 BLANC DE NOIRS

TASTING NOTES - "The 2010 Blanc de Noirs has bright aromas of red cherry, peach, apricot, Mandarin orange and mango. The fruitful nose finishes with nuances of lemon-raspberry tart and marzipan. The palate is full on entry with flavors of raspberry, candied pineapple, guava, and ginger, complimented with notes of hazelnut and warm pastry crust. Crisp on entry with a balanced acidity, the palate is refined and lingering."



VARIETAL COMPOSITION: 85% Pinot Noir, 15% Chardonnay
BARREL FERMENTATION: 31%
ALCOHOL: 13.0%
SUGGESTED RETAIL: \$57

WINEMAKERS:

Winemakers, Hugh Davies, Sean Thompson and Jessica Koga

IN THE NEWS



95 POINTS - 2012 J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

"As impressive as the woman- a pioneer in the Napa Valley- was herself, this 100% varietal wine from the estate property high atop Diamond Mountain is powerfully elegant, intense yet refined. It begins with a high-toned, graceful entry that's rich in blueberry and chocolate, the oak smooth and integrated, with a suggestion of hand rolled tobacco. Drink now through 2022. Cellar Selection."

94 POINTS - DAVIES VINEYARDS 2013 NAPA VALLEY CABERNET SAUVIGNON

"This is quite a value for the quality, a stellar, medium-bodied, restrained wine that's high-toned and elusive at first aromatically. But it opens in the glass, delighting in blackberry, cherry and a burst of clove, showing skill in winemaking from a blend of vineyards, some valley floor and others mountain."

San Francisco Chronicle

2016 LOOKS FRUITFUL FOR CALIFORNIA WINERIES AFTER A HARD YEAR

... "Qualitatively, we're pretty happy," said Hugh Davies, president and CEO of Schramsberg Vineyards. The Calistoga sparkling wine house, which first picked grapes on Aug. 3, is about one quarter of the way through harvest. In addition to being one of the earliest on record, last year's vintage, which started in July, was also very compressed, with many winemakers forced to pick all of their fruit in a short window of time. This year, by contrast, "is a bit more evenly paced than some other years," Davies said. "We're walking through it, as opposed to running." This is largely due to moderate daytime temperatures and cooler nights in California's coastal regions.

BUYING GUIDE - April 2016



“Some of the coolest Northern California vineyards yielded several of the top-rated wines in this issue. Look for three stunning sparkling wines from the iconic Schramsberg winery, and nine outstanding Pinot Noirs grown in coastal Mendocino County, practically within earshot of the Pacific surf. Schramsberg is located in Napa Valley, but uses grapes and base wines from several North Coast counties for its consistently luxurious and elegant sparkling wines. The Davies family celebrated its 50th anniversary as Schramsberg’s owners last year with the release of long-held library wines, including selections from the 1999, 2000 and 2004 vintages. Now, three great Schramsbergs from 2007 are continuing the celebration. The 2007 Reserve uses Mendocino County as its primary source and shows the ripe vintage’s character in its big, spicy fruit flavors and broad texture.”

96 POINTS - SCHRAMSBERG 2007 J. SCHRAM BRUT ROSÉ (NORTH COAST). “Elegant and almost ethereal, this wine is tantalizing and irresistible. It shows sophistication, from the mysterious, earthy bouquet to the complex, well-aged brioche and peach flavors, as well as the almost gentle texture and refined finish. While full bodied, the wine has great balance, as all the tasty components join together to weave their magic.” Editors’ Choice. —J.G.

96 POINTS - SCHRAMSBERG 2007 RESERVE (NORTH COAST). “Made from 76% Pinot Noir and 24% Chardonnay, spice-tinged fruit aromas and toasted baguette complexity make a grand entrance on the nose. It then gushes bold and complex flavors, like toasted walnuts and almonds, poached pears and a touch of ginger. Although big and broad in flavor for a sparkling wine, it’s very well structured and a good bet to age through 2022 or longer.” Cellar Selection. —J.G.

95 POINTS - SCHRAMSBERG 2007 J. SCHRAM (NORTH COAST). “This gorgeous, full-bodied and compelling wine is made from 84% Chardonnay and 16% Pinot Noir. It has a rich golden color, slightly earthy aromas, plus bread dough and white-peach scents that lead to very opulent, sophisticated and nicely aged flavors that range from toasted walnut to honeyed peach to white pepper. While it’s already nine years old, this will easily age through 2022.” Cellar Selection. —J.G.

91 POINTS - SCHRAMSBERG 2012 BRUT ROSÉ (NORTH COAST). “This dry and sophisticated wine made from 77% Pinot Noir and 23% Chardonnay has just what’s needed in a rosé. It has a vivid light-copper color, an aroma like red cherries and apple skin, and flavors that are bright and fresh. The balance is almost austere but rounds after a couple of sips.” —J.G.

90 POINTS - SCHRAMSBERG 2012 BLANC DE BLANCS (NORTH COAST). “One of Schramsberg’s younger releases, and made from all white grapes, this wine has tantalizing aromas of vanilla, apple and light toast that lead to layered and creamy flavors. A nice brisk balance with good acidity underlies the spice and fruit.” —J.G.



Karen MacNeil – Wine of the Week

95 POINTS - SCHRAMSBERG BLANC DE BLANCS 2013 (NORTH COAST) \$39
“I love the freshness of this wine—it’s like drinking cold mountain air early in the morning. Blanc de Blancs (100% chardonnay) is Schramsberg’s most popular wine and it’s easy to see why. Not only are the flavors delicious and pure (iced pear sorbet), but the bubbles feel different than the bubbles in most other sparkling wines—they’re crisper, firmer, more lively, more kinetic. A mini explosion. A thousand points of light(ness). All in your mouth.”



93 POINTS - 2013 J. DAVIES CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT
“Combines a dense, intense core of loamy earth, black licorice, anise and savory blackberry with a measure of finesse and charm. Never loses focus or stops being chewy, ending with a long, full finish. Drink now through 2030.” —J.L.

93 POINTS - 2013 DAVIES VINEYARDS HOWELL MOUNTAIN RED CAP VINEYARD
“Openly rich and fruity, with showy red and black fruits supported by dusty, cedary oak and licorice details. Tightens on the finish, but the fine-grained tannins let the flavors flow. Drink now through 2028.” —J.L.

90 POINTS - 2012 BLANC DE NOIRS
“Rich and elegant, with floral strawberry and pear aromas and crisp yet plush flavors of yeast roll, fresh ginger and spice.” —TF

winereviewonline.com

Robert Whitley

93 POINTS - 2012 CRÉMANT DEMI-SEC, NORTH COAST

"The Cremant is the sleeper in Schramsberg's impressive portfolio of sparkling wines. Sweeter than its brut bubbly to be sure, but hardly sweet in the scheme of things. The touch of sweetness makes the Cremant a perfect complement to cookies, cakes such as panetone, and most fruit tarts; all things that might be served throughout the upcoming holiday season..."

92 POINTS - 2013 BRUT ROSÉ

"Schramsberg continues to set the benchmarks for California sparkling wine. The 2013 brut rose is a superb example of the elegant Schramsberg style, showing a bit on the drier side of brut, and this crisp and refreshing. With notes of strawberry, cherry and pear... it is inviting but subtle, with a whiff of spice and a hint of brioche."

90 POINTS - 2012 BLANC DE BLANCS, NORTH COAST

"On the nose Schramsberg's blanc de blancs shows seductive aromas of white flowers and brioche, with a hint of spice. The palate delivers crunchy green apple and pear fruits, a refreshing mousse and a finish that lingers as it returns to the floral essence that was the initial impression. Well made and delightful."

95 POINTS - 2012 J. DAVIES "JAMIE" CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT

"Rich oak jumps to the fore and makes a play for dominance in the nose here, but deep and defined, very pure, curranty fruit quickly closes the gap and then effortlessly takes the lead. On the palate, the wine teases with an early suggestion of succulence before firming up and showing fine structure and strength, and, if youthfully gruff and slightly tight on the back end, it exhibits outstanding continuity and fruity length. Even if young, it shows a sense of refinement that is likely to encourage early drinking, yet it has plenty of potential for very positive long-term growth and merits a place in the cellar."

95 POINTS - 2013 DAVIES WINFIELD VINEYARD CALISTOGA

"As polished as potent, and it is potent to be sure, this fully packed wine is brimming with currants and cherries from front to back, and, while rich, optimally ripened and decked out with plenty of sweet oak, its focus never once wavers from its incisive, keenly varietal fruit. It is fleshy and full and fairly dense on the palate, but there is no fat to be found and it is solidly structured with ample Cabernet tannins right where they should be. Although its fruity virtues and evident richness are easy to appreciate now, this is an eminently ageworthy wine meant for keeping, not one for drinking any time soon."

91 POINTS - 2013 DAVIES RED CAP VINEYARD HOWELL MOUNTAIN

"More often than not Cabernets from Howell Mountain show an inherently sinewy streak, but this very rich, wonderfully layered example pads its ample tannins with plenty of fruity flesh. It is full, dense and slightly supple all at once, and its generosity is hard to miss, but for all of its accessible pleasures, it is still a very young wine with a marvelous sense of reserve. Do not be tempted into pulling its cork too soon, for there are far greater things waiting some five to six years down the line."

91 POINTS - 2013 J. DAVIES DIAMOND MOUNTAIN DISTRICT

"This very deep and impressively filled wine is still a bit stymied by the contradictions of youth. It is rich and open at one moment and grittily tannic the next, and, while not at all wanting in ripeness and fairly plump on entry, it exhibits plenty of lean muscle with both acidity and evident heat surfacing at the end. It is, in fact, a good many things, but being polished is not one of them, and that finishing piece will take some time to arrive. Check in on it in a few years if you must, but this one could sit undisturbed for many more, and it looks to be on track for a decade of improvement."

Wine Spectator**Sparkling Summer***Recommended U.S. Sparkling Wines***93 SCHRAMSBERG ROSÉ****NORTH COAST J.SCHRAM 2007**

"Balances complexity with richness. Aromas of strawberry, almond and brioche open to flavors of blood orange, shortbread and fresh ginger."

92 SCHRAMSBERG BRUT ROSÉ NORTH COAST 2012

"Plush, with floral strawberry and brioche aromas and rich, layered flavors of blood orange, gingerbread and almond."

92 SCHRAMSBERG RESERVE NORTH COAST 2007

"Polished, with hints of maturity. Aromas of cinnamon brioche, cherry and apple open to layered flavors of hazelnut, crème brûlée and spice."

CONNOISSEURS' GUIDE
TO CALIFORNIA WINE


ALL IN THE FAMILY.....



Aislinn (born & raised in St. Helena) married Nicholas at a local winery on June 25, 2016. They got engaged over Thanksgiving 2014 and currently live in Manhattan Beach, CA. They toasted with 2006 Schramsberg and used a Schramsberg riddling rack to display place-

cards (a clever Pinterest idea)! They honeymooned in Argentina where they will continue to imbibe with good wine. They look forward to buying copious amounts of 2016 sparkling vintage and will cherish their engraved bottle forever!

Thank you,

Aislinn and Nick, Manhattan Beach, CA - Cellar Club since 2014



Wanted to drop you a note and say thank you for such a great tour and laughter party this weekend. We had a great time touring your Winery and listening to your stories and laughing with you and the other folks from Texas. We try to have fun wherever we go and you seem to allow us to be ourselves and learn about Schramsberg. I have to say, we were approached by a lot

of folks to join their clubs, but yours is the only one we joined, so thanks!!!!!!

My wife seemed to have problems keeping her glass full, so I guess she is a true and forever client of yours.

Looking forward to coming back and attending one of the parties, they sound like fun.

Stay happy and keep laughing you have a great job and I am very jealous.

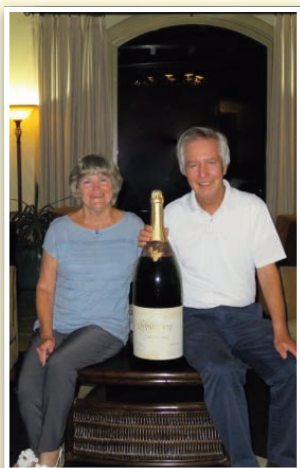
Looking forward to our first shipment.....

Sincerely, The Texas Folks:
(Our ladies turned 50 and had a BLAST!!!!!!)

*Sarah and Paul, Tracey and Denny, Roni and Ray, Katy, TX
Cellar Club since 2016*

We visited Death Valley recently, ordered a bottle of Schramsberg, and were told that they had a very large bottle in their kitchen, not for sale because it had not been stored properly since a long-ago special event where three equal bottles were served up. Being curious types, we wondered about it, and KJ Alexander, the Furnace Creek Inn restaurant manager, had the bottle brought out. So here is a 1985 Blanc de Blancs in a bottle too large for me to identify. I wish we'd been at the event!

*Mike & Ann, Santa Rosa, CA
Cellar Club since 2008*



Here are a few pictures of our granddaughter, Perry, in her Schramsberg onesie along with her etched double magnum. What a terrific day.....thank you for everything.

May have another customer for you soon!

*Best, Mason & Nancy, Rye, NY
Cellar Club since 2010*



Mike and I spent Valentines Weekend at East Brothers Lighthouse. We of course took a couple of bottles of Schramsberg bubbly to enjoy. We took a few pictures and thought you might like seeing your wines enjoyed at the lighthouse!

*Hugs, Mike and Toni,
Lafayette, CA
Cellar Club since 2009*



So happy to toast warm summer days in Napa Valley with yummy Brut Rose' from Schramsberg. Cheers!

*Carol & Norm, Angwin, CA
Cellar Club since 2001,
Riddler's Circle since 2015*



I almost forgot to send this picture of Linda and me and our Granddaughter Molly celebrating her first birthday. She definitely enjoyed the bottle of Querencia. At least the foil wrap.

*Mark and Linda, Clearwater, FL
Cellar Club since 2008*



Thank you so much for the cute baby onesie, it's so cute!! Our baby Brynn loves looking at your sparkling wine. We enjoyed a rose magnum while we watched our beloved Denver Broncos win Super Bowl 50 in the city. Thank you! Can't wait to see you for the spring event!

Love,

*Keith, Michelle and Baby
Brynn, Napa, CA
Cellar Club since 2011*

CAMP SCHRAMSBERG

AN IN-DEPTH LOOK AT SPARKLING WINES

Join us at one of our two sessions of Camp Schramsberg in 2017, and take a first-hand look at what our winemaking team does all year round in order to craft the sparkling wines you love. 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 2017 camp session will be held March 12 - 14, and focuses on the blending process, vineyard pruning, food and wine educational sessions and the art of sabering bottles open. The fall 2017 camp session will be held on September 10 - 12, and has campers harvest grapes, taste through fermenting wines, create an individually dosaged bottle, attend food and wine seminars and learn the always favorite technique of sabering.

\$1,350 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.



Campers during food and wine seminar with Chef/Enologist Holly Peterson.

WINEMAKERS CORNER

JESSICA'S CORNER

Harvest is in full swing here at Schramsberg! The winery is full of grapes, fermenting juice, and even some base wines. The sparkling wine harvest began on August 3rd and we hit the 50% mark on August 25th. As September 2nd, we have picked the majority of our fruit from Napa Carneros, Marin County, and Anderson Valley. In the next few weeks we'll be bringing in the remaining fruit from our cool-climate Sonoma Coast sites and will most likely be finished by the time you read this newsletter.

Down at the Davies Vineyards winery in St. Helena, we just finished bottling the 2014 Cabernets and made some room in the cellar for the 2016 vintage. Our first pinot noir grapes arrived on August 30th from the Ferrington Vineyard in Anderson Valley. Soon enough we will be seeing fruit from our Napa Carneros and Sonoma Coast vineyard sites.

Over at our J. Davies Estate Vineyard, the grapes have recently completed veraison, turning from hard, green berries into the juicy, purple ones we want. Our much beloved Malbec is only a few weeks away from being ready to harvest and the Cabs will not be far behind. We are looking forward to a stellar season up on Diamond Mountain.

Last but not least, the winemaking team would like you to join us in congratulating Anton de Villiers, our newly promoted Assistant Winemaker. Many of you have met Anton, who joined us a year ago in the role of Enologist. He has proven to have a steady hand and a sense of humor, both of which will help him tackle his new

role. Please also congratulate our new Enologist, Mara Ambrose, who joined our team in early 2016 as our Lab Technician. Mara studied sparkling wine production in the U.K. and brings with her a passion for the art of winemaking, especially wine with bubbles.



Our winemakers sabering the start of the 2016 harvest on August 3: From left to right: Assistant Winemaker Anton deVilliers, Senior Winemaker Sean Thompson, Associate Winemaker Jessica Koga, Enologist Mara Ambrose and Winemaker/Owner Hugh Davies.

Hugh Davies
Vintner

Sean Thompson
Senior Winemaker

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.

You can also contact us by email: vbonfigli@schramsberg.com, kashley@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 shipment 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. *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 shipments.

☞ Your credit card is charged one week 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 the winery.

\$410/\$820 per **Riddler's Circle** shipment receive double the Cellar Club plus two more (or equivalent) special or library selections (*three shipments of 6 bottles at \$395, one shipment of 12 bottles at \$790 in December*)*

\$395/\$790 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$380 and one at \$760 in December*)*

☞ **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to the winery.

\$115/\$230 per **Cellar Club** shipment (*three shipments of 2 bottles at \$110 and 1 shipment of 4 bottles at \$220 in December*)*

\$135/\$270 per **Davies Club** shipment (*varies from 2 – 6 bottles per shipment four times a year. Three shipments at \$130 and one at \$260 in December*)*

*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

2016

OCTOBER

3 Winemaker Dinner
Gemme Restaurant, Dallas, TX
www.gemmadallas.com or 214.370.9426

6 Winemaker Dinner
Le Colonial Restaurant, Houston, TX
www.lecolonialhouston.com or 713.629.4444

8 Fall Club Event
Schramsberg Gardens and Caves
www.schramsberg.com

10 Club Shipments Sent

19-23 Kohler Food and Wine
Kohler, WI
www.americanclubresort.com or 855.444.2838

20-22 Wine Spectator's New York Wine Experience
New York Marriott Marquis, NY, NY
www.winespectator.com

NOVEMBER

3 Winemaker Dinner
Surf & Sand Resort, Laguna Beach, CA
www.surfandsandresort.com or 877.741.5908

12 Holiday Tasting & Shopping Day

DECEMBER

5 Club Shipments Sent

2017

FEBRUARY

6 Club Shipments Sent

APRIL

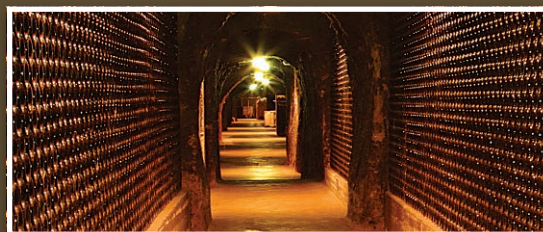
10 Club Shipments Sent

OCTOBER

9 Club Shipments Sent

DECEMBER

4 Club Shipments Sent



CURRENT OFFERINGS



DAVIES VINEYARDS

MEMBER PRICE

CABERNET SAUVIGNON

J. DAVIES ESTATE "JAMIE"

750 ML	2012	LIMITED RELEASE	\$ 170.00
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J. DAVIES ESTATE

750 ML	2013	NEW RELEASE	\$ 85.00
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1.5 L	2012		\$ 170.00
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JD ESTATE

750 ML	2013		\$ 46.75
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WINFIELD VINEYARDS, CALISTOGA

750 ML	2013	NEW RELEASE	\$ 72.25
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RED CAP, HOWELL MOUNTAIN

750 ML	2013	NEW RELEASE	\$ 72.25
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NAPA VALLEY

750 ML	2013		\$ 42.50
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PINOT NOIR

HUDSON VINEYARD, NAPA VALLEY CARNEROS

750 ML	2014	NEW RELEASE	\$ 51.00
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NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML	2014	NEW RELEASE	\$ 51.00
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HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML	2014	NEW RELEASE	\$ 51.00
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FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML	2014	NEW RELEASE	\$ 51.00
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GOORGIAN VINEYARDS, ANDERSON VALLEY

750 ML	2014	NEW RELEASE	\$ 51.00
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PINOT NOIR - continued

NAPA VALLEY CARNEROS

750 ML	2014	NEW RELEASE	\$ 29.75
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SONOMA COAST

750 ML	2014	NEW RELEASE	\$ 29.75
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ANDERSON VALLEY

750 ML	2014	NEW RELEASE	\$ 29.75
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J. SCHRAM

MEMBER PRICE

750 ML	2007		\$ 102.00
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1.5 L	2007		\$ 204.00
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J. SCHRAM ROSÉ

MEMBER PRICE

750 ML	2008	NEW RELEASE	\$ 127.50
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RESERVE

MEMBER PRICE

750 ML	2007		\$ 102.00
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1.5 L	2007		\$ 204.00
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EXTRA BRUT

MEMBER PRICE

750 ML	2008		\$ 63.75
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APPELLATION

MEMBER PRICE

BRUT NAPA VALLEY CARNEROS

750 ML	2011		\$ 63.75
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BRUT MARIN COUNTY

750 ML	2011		\$ 63.75
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SCHRAMBERG SABER IN WOOD BOX

MEMBER PRICE

SABER	\$ 123.25
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BLANC DE BLANCS

MEMBER PRICE

375 ML	2012		\$ 20.40
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750 ML	2013		\$ 33.15
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1.5 L	2013		\$ 66.30
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BRUT ROSÉ

MEMBER PRICE

750 ML	2013	NEW RELEASE	\$ 37.40
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BLANC DE NOIRS

MEMBER PRICE

750 ML	2012		\$ 34.85
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CRÉMANT DEMI-SEC

MEMBER PRICE

750 ML	2012		\$ 34.00
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MIRABELLE BRUT

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 22.95
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MIRABELLE BRUT ROSÉ

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 24.65
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Please call the winery for pricing on larger bottles and engraved bottles or go to 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.

FREIGHT:

\$35.00/Case In California, Oregon & Washington

\$55.00/Case In Alaska, Hawaii

\$45.00/Case All other reciprocal states

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

GRILLED RIBEYE WITH MUSHROOM POLENTA CAKES AND VELLA DRY JACK CREAM SAUCE



Serve with J Davies Cabernet Sauvignon, Diamond Mountain District

Mushroom/Polenta Cakes

- 1 Medium shallot – finely diced
- 4 Cloves garlic – minced
- 12 oz Finely diced up cremini and
shitake mushrooms
- 2 T. Butter
- 1 T. Extra virgin olive oil
- 1 C. Coarse cornmeal
- Salt/black pepper to taste

Sauté shallots and garlic in butter for a few minutes on medium heat until softened. Add mushrooms with salt and pepper to taste and sauté for additional 8-10 minutes. Set aside.

Bring 4 cups water to boil. Lower heat and stir in small portions of polenta so that it does not clump together. Keep on stirring until polenta thickens and gets creamier for about 10 minutes. Remove from heat and stir in mushrooms. The polenta should not be runny, but slightly thickened so that it can be spread on a baking sheet. Line baking sheet with parchment paper and spread polenta using the back of a serving spoon or spatula. Cover with another sheet of parchment paper. Smooth out the polenta by running your hand over the parchment sheet. Put in fridge to cool for a few hours. This can be done a few days ahead.

When ready to serve, remove the polenta from the fridge and cut into triangles. Heat olive oil in a non-stick pan on medium high heat. Once the oil is hot, place the cake in the pan and let it pan fry for about 3 minutes until nicely browned. Flip and repeat. Drain on a paper towel and keep them in a 250 degree oven uncovered on a baking sheet to keep warm.

Cream Sauce

- 1 Medium shallot – finely diced
- 2 Cloves garlic – minced
- 1 T. Butter
- 2 C. Heavy cream
- 4 oz Grated Vella Dry Jack Cheese (Substitute aged Comte' or Piave)
- Salt/Black Pepper to taste

Sauté shallots and garlic in butter for about 2-3 minutes on medium heat until softened. Add heavy cream and bring to a boil. Reduce heat and simmer the cream until reduced by about half. Remove from heat and stir in the cheese until melted. Add salt and pepper to taste. If the sauce thickens up, add a bit of beef stock.

Grilled rib-eye

- 2 1 inch thick rib-eye steaks
- 2 T. Extra virgin olive oil
- Kosher salt
- Coarse ground black pepper
- ½ t. Paprika

Bring the steaks to room temperature, about 30 to 45 minutes. Mix paprika with olive oil and rub the steak all over. Liberally coat the steak with kosher salt and pepper and set aside.

Rub the grates of the grill with a bit of grapeseed oil. Heat a gas or charcoal grill to high (about 450°F to 550°F). When the grill is ready, place the steak on the grates and cover the grill. Grill undisturbed until the steak is lightly charred on the edges, about 4 to 5 minutes. Flip and grill for about 4 minutes more with the cover on. To check for doneness, use an instant-read thermometer; it should register between 125°F and 130°F for medium rare. Or the old fashioned way, use your finger to press on the meat. It should be firm around the edges but still give in the center. Transfer the steak to a cutting board and let it rest for at least 8-10 minutes.

Quick sauté spinach in olive oil and garlic while the steak is resting and finish up the sauce.

Slice rib-eye and serve with wilted spinach, polenta cakes and Vella Dry Jack/cream sauce with J.Davies Cabernet Sauvignon.

Submitted by Rimple Nayyar, Davies Tasting Room Manager