



DAVIES
VINEYARDS

APRIL 2020 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

Greetings from the Napa Valley where following a mild, dry winter, we are enjoying a gorgeous spring. Bud break is upon us and the first vintage of the decade is coming into view. At the same time, our world is contending with the spread of the COVID-19 virus, and our hearts go out to those that are being most significantly impacted. We are hopeful that our global community will come out of this moment stronger and more unified than before. For all of us at Schramsberg and Davies, we are committed to working towards that bright future and we look forward to raising a glass with you again soon.

In the meantime, we are thrilled to present some truly outstanding bottles in this April's club shipment. Leading off is the new vintage of the crown jewel in our sparkling portfolio: the 2011 J. Schram. This was the most difficult, cold and wet vintage in at least 20 years as our sparkling harvest stretched all the way into November. The vibrant, tart Chardonnay structure of this beautiful brut sparkling wine gives exquisite energy and flavor today, while promising a truly long life ahead.

The 2016 Blanc de Noirs, our 50th vintage of this unique style, is also worth celebrating. Its tart nectarine, tangy orange and just-ripening berry flavors represent the full range of Pinot Noirs that we work with from the Anderson Valley to the north, the Sonoma and Marin Coasts to the west and the Carneros to the south.

April's Davies Club wines, all from the 2017 vintage, represent three of our most extraordinary vineyard partnerships. In 2009, the first year that we produced a Davies Pinot Noir, we began working with Marvin Nobles and his family's vineyards in the Sonoma Coast's Fort Ross – Seaview AVA. Planted on the relatively flat ridge crest 1,100 feet above sea level and



The Davies Family at Schramsberg Vineyards

just two miles in from the ocean, this cool, remote location produces delicious red berry fruit with great length on the palate.

It was 1995 when we first teamed up with Larry Hyde and his family in the Napa Carneros. 25 years later, their Chardonnay and Pinot Noir remain essential in our sparkling program, and this past winter we released a vineyard-designate Blanc de Blancs from their Bayview Avenue home ranch. Here we've bottled a Pinot Noir from their Highway 12 main ranch, which exhibits the supple tannins and lush cherry flavor of the fruit grown in the dark loamy soils at the base of the Mayacamas Range.

Initially planted in the 1860s, with replanting to Cabernet varieties commencing in the 1990s, the last vineyard represented this month is our J. Davies Diamond Mountain home ranch. Working with Vineyard Manager, Paul Ardzrooni and Winemaking Consultant, Celia Welch over the past twelve years, our winemaking

team now crafts a delicious range of estate red wines each year. The fires that hit our area in October 2017 made this vintage as challenging as any that we have worked. Above and beyond effort from everyone involved ensured that our wines would ultimately shine, and it is with a great degree of pride that we present the first of our estate Cabernets from that year, the 2017 J. Davies Estate "jd".

On behalf of all of us at Schramsberg and Davies, we extend sincere gratitude for your membership. Enjoy these special wines from our cellars this spring and well into the years ahead. We extend our best thoughts and prayers to all impacted by the year's global health crisis.

With sincere appreciation and heartfelt aspirations,

Hugh, Monique and the
Schramsberg & Davies Vineyards Family

Cellar Club

(1 bottle of each for \$130*)

2016 BLANC DE NOIRS

TASTING NOTES - "The 2016 Blanc de Noirs expresses generous aromas of peach, toasted almond and fresh red apple, which gradually layer with fragrances of strawberry, citrus blossom and marzipan. A juicy entry generously coats the mid-palate with orange and vanilla spice, followed by crisp and tart flavors of raspberry, grapefruit and lemongrass. A lively and balanced acidity gives way to a clean, fresh and mouthwatering floral and mandarin orange finish."



VARIETAL COMPOSITION: 81% Pinot Noir, 19% Chardonnay

BARREL FERMENTATION: 24%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$43

2011 J.SCHRAM

TASTING NOTES - "This sparkling wine opens with pleasant aromas of baked pear, lemon meringue and baked apple, enhanced by nuances of toffee and honey. The rich palate features fruitful elements of baked pineapple and Meyer lemon, layered with crystallized ginger. Good depth on the finish is driven by a backbone of sustained acidity."



VARIETAL COMPOSITION: 90% Chardonnay, 10% Pinot Noir

BARREL FERMENTATION: 33%

ALCOHOL: 12.2%

SUGGESTED RETAIL: \$130

Riddler's Circle

(6 bottles for \$440*)

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

2005 RESERVE

TASTING NOTES - "The 2005 Reserve has aromas of wild raspberry, Bing cherry and caramelized orange that evolve with toasted hazelnut and crème brûlée. The palate is layered with flavors of raspberry,



guava, pineapple, cocoa and sweet spice. Crisp on entry, with a slight minerality, the texture is smooth and velvety. The wine has a balanced acidity and long finish that lingers on the palate."

VARIETAL COMPOSITION: 74% Pinot Noir, 26% Chardonnay

BARREL FERMENTATION: 40%

ALCOHOL: 12.5%

SUGGESTED RETAIL: \$170.00

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: \$68.00

WINEMAKERS: Hugh Davies, Sean Thompson, Anton de Villiers and Jessica Koga

*plus tax and handling where applicable

February's Late Disgorged 2008 Schramsberg cellar club wines generated considerable positive feedback, which of course makes us happy. Winemaking is a long-term proposition. From the planting of the first vine, to the harvest of the first crop, to the bottling of the resultant wine and its final release, the wait is 5-10 years depending on the style produced. The LD sparkling concept takes this notion of time to another level. The caramelized, savory aromas and luscious, creamy flavors are well worth the wait. Taking it a little bit further in this direction, Schramsberg participated in February's Premier Napa Valley auction with the last 60 bottles to ever be disgorged of our 1994 Reserve. At \$24,000 (yehaw!) the winning bidder Total Wine & More, and they will have the wine available for resale this coming holiday season. Proceeds raised at the auction support our trade association's efforts to promote, protect and preserve Napa's wine, community and land. Also, for holidays later this year, we look forward to releasing a limited quantity of the 2000 Late Disgorged Brut Napa directly to our club members and fans.



Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle of each for \$150*)

(Jack & Jamie's Circle will receive 3 bottles of each for \$425*)

2017 J. DAVIS ESTATE "JD" CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - “Aromas of raspberry, black plum and mountain sage are accentuated by cocoa powder, cinnamon and milk chocolate. The palate’s lush entry of cherry and plum precedes a creamy mid-palate. A juicy center of blackberry compote is infused with a hint of nutmeg, culminating with a finish of integrated tannins.”

VARIETAL COMPOSITION: 80% Cabernet Sauvignon, 17% Malbec, 3% Petit Verdot

BARREL AGING: (French Oak) 20 months (50% new)

ALCOHOL: 14.9%

SUGGESTED RETAIL: \$70

2017 DAVIES VINEYARDS PINOT NOIR HYDE VINEYARDS NAPA VALLEY CARNEROS

TASTING NOTES - “This Pinot Noir emits beautiful aromas of red cherry, baked strawberry and vanilla, combined with a touch of cinnamon and cocoa powder. On a backbone of supple tannins, the lush midpalate extends with flavors of cherry compote, caramel and graham cracker.”



VARIETAL COMPOSITION: 100% Pinot Noir

BARREL AGING: (French Oak) 15 months (25% new, 25% once used)

ALCOHOL: 14.5%

SUGGESTED RETAIL: \$70



J. Davies Estate Diamond Mountain Vineyard in spring.

2017 DAVIES VINEYARDS PINOT NOIR NOBLES VINEYARD FORT ROSS-SEAVIEW, SONOMA COAST

TASTING NOTES - “This Pinot Noir starts off with aromas of cranberry, strawberry and milk chocolate, followed gracefully with baked plum and cinnamon. The palate offers a juicy mid-palate of red cherry, layered with red raspberry, and closes with a long tart finish.”

VARIETAL COMPOSITION: 100% Pinot Noir

BARREL AGING: (French Oak) 15 months (25% new, 30% used once)

ALCOHOL: 13.8%

SUGGESTED RETAIL: \$70



Father and son grape growers Larry and Chris Hyde- Hyde Vineyards, Carneros Napa Valley



The Nobles Vineyard, Sonoma Coast, enrobed in morning coastal fog.

Schramsberg and Davies Vineyards Reviews:

2011 J. SCHRAM ROSÉ, NORTH COAST

- EDITORS' CHOICE

97
POINTS

This tightly balanced wine is laser focused yet full-flavored in a way that's very enticing. Vivid acidity binds together extraordinary peach, ginger and baking spice flavors that start out crisp and then blossom on the palate and linger on the finish. (March 2020)



2010 RESERVE, NORTH COAST - EDITORS' CHOICE

96
POINTS

This is an extraordinary wine, both mouth filling in texture and intricate in flavor. A light amber color leads to a profusion of subtle spice and apricot aromas backed by enticing ginger, raspberry and citrus nuances on the palate. The flavors grow richer and deeper with each sip, carried by a very fine bead of effervescence and subtle acidity. (March 2020)

2015 J. DAVIES ESTATE JAMIE CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT - CELLAR SELECTION

94
POINTS

Blended with 7% Malbec from the high-elevation estate and aged for 30 months in French oak, 87% of it new, this is a beautifully crafted, bold and substantial wine, rich and seductive in dark cherry and chocolate liqueur. Soft integrated tannins support well-behaved oak as nuances of forest pine and tobacco weigh in. (January 2020)

2016 DAVIES VINEYARDS SIMPKINS VINEYARD

94
POINTS

CABERNET SAUVIGNON,
COOMBSVILLE, NAPA VALLEY
(January 2020)

2014 SCHRAMSBERG VINEYARDS

93
POINTS

BLANC DE NOIRS,
ANDERSON VALLEY
(March 2020)



2017 DAVIES VINEYARDS PINOT NOIR
NOBLES VINEYARD, FORT ROSS-SEAVIEW,
SONOMA COAST
(September 2019)



19 FANTASTIC PLACES TO TASTE WINE WITH FOOD IN NAPA VALLEY - by Jess Lander

Napa Valley has a lot of great brunch spots, but Davies Vineyards in St. Helena is one of the only wineries that offers a brunch tasting and it's positively epic. The Bubbles & Caviar Brunch (\$130, available Friday-Sunday at 10 a.m.) ...with full glasses of Schramsberg's renowned sparkling wine. Davies also offers a Food and Wine: Pairing Principles experience (\$175, available Friday-Sunday), which explores the basics of pairing wine with food. (August 8, 2019)



As a club member, you may access special pricing on these fabulous wine pairing experiences. Reach out to Davies Vineyards directly to book your visit at daviesinfo@schramsberg.com



OUR FAVORITE WINE CAVES IN CALIFORNIA FOR SUBTERRANEAN SIPPING - by Kate Wertheimer

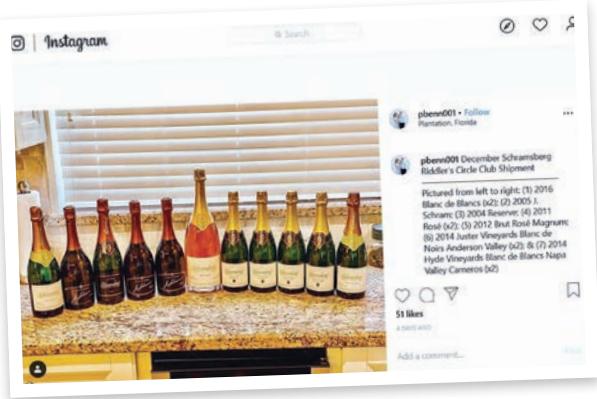
Wine caves are our second favorite part about visiting wine country. They're a peek into each

winery's particular preferences...

Schramsberg boasts some of the best sparkling wine in the state (if not the country?) and 125-year-old wine caves where bottles are stacked and riddled by hand. (December 20, 2019)



All In The Family...



It's always a special day in our household when we receive our Riddler's Circle shipment, especially when it's for the holidays! We have already opened a lot of the bottles and they are all fantastic! Hope to visit and see you all soon! Thanks so much! Have a great rest of your week and weekend and hope you all have a wonderful 2020!

All the best,

Philip & Alexandra, Plantation, Florida

Cellar Club members since 2013-2017; Davies Club members since 2016; Riddler's Circle members since 2017

Riddler Frog Plant Stake surviving first heavy snow!

We toured your vineyard upon a recommendation from friends. We were charmed by our guide and fascinated to see the riddling process and the caves were amazing. We have been members of the Champagne and red wine clubs since that trip and really look forward to our shipments. We love it here in Wisconsin but a bit of wine country would be welcomed right now.

Stephanie & Andrew, Appleton, WI
Cellar Club members since 2016, Davies Club members since 2017



We have been members of the Schramsberg Wine club for over twenty years. In that time many a bottle has been poured, but J Schram is still our favorite.... Celebrate!

**Harriet & Tim,
Clinton, WA**
Cellar Club members since 1999!!!



Opening my bottle of 2008 Blanc de Blancs from my February shipment. We are toasting our first "sabre" attempt. My daughter and son-in-law, who we've taken to the winery were also present to help us drink the wine(s). In fact, my son-in-law Heath tried his hand at the second bottle in our shipment. We enjoyed both bottles. We always enjoy your wines and visits to the winery. And it's always one of the highlights of our trips to Napa with friends and family. We can't wait until our next shipment and our next visit.

Life is Outstanding!

Bob & Carolyn, Roswell, GA - *Cellar Club members since 2016*



Paid off the house today!!! Thank you Schramsberg for doing your part!!!

Charles & Kirsten, Davenport, FL
Cellar Club members since 2005



Meet your club team - Melissa, Beth & Clint

Winemakers Corner: Report for Spring 2020

JESSICA'S CORNER

Spring has sprung! The start of a new growing season is always exciting and who doesn't love seeing sunshine and green hills when they come to the valley? We're very much looking forward to the 2020 vintage. We've also been looking at our 2019s and personally, I'm excited to see how these red wines evolve over the next couple of years. Part of these evaluations is looking at the oak program we've implemented and how the wines from each site taste across the different cooper and their barrels. In the same way that we enjoy working with multiple blocks and multiple clones from each site, we enjoy having options for our barrel program. With our barrel orders being placed in the spring, well before the vines have even flowered or fruit has set, we have to balance previous experience with a desire to experiment and push ourselves while making choices for the upcoming vintage. The different forest sources, toast levels, and the overall house style for each cooper gives us different components to work with when it comes to blending. The barrels help lift aromatics, build midpalate weight, and to enhance the inherent character of the wines we're working with. The blend of new oak and used oak gives us a multitude of options when we're assembling the final blends for the wines.



French oak barrels resting in the newly renovated Davies Vineyards barrel room.

The signature of Hugh Davies, Vintner.

Hugh Davies
Vintner

The signature of Sean Thompson, Director of Winemaking.

Sean Thompson
Director of Winemaking

The signature of Jessica Koga, Associate Winemaker (Davies).

Jessica Koga
Associate Winemaker (Davies)



Anton de Villiers, associate winemaker, evaluating potential blends for the 2019 vintage.

ANTON'S CORNER

The 2019 J. Schram, Reserve and J. Schram Rosé have been blended, bottled and consigned to our mountain caves where it will rest for the best part of eight years. We believe good things come to those who wait. Sifting through all the lots required focus and attention to detail, but was ultimately fun and rewarding, especially when the quality of the vintage became apparent. The wines are delicious, and we think they might be our best yet. First and foremost, this is testament to the quality of our fruit and justifies the time and effort expended on the constant drive for improvement. The Pinots are juicy, concentrated and flavorful with just the right amount of tang and provide the perfect foil for the Chardonnays' freshness, vigor and polish.

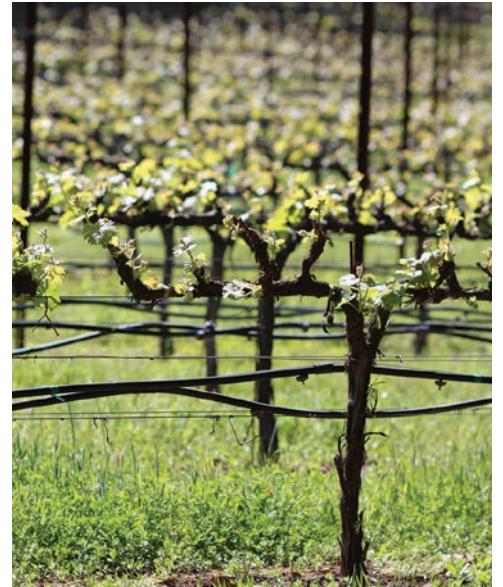
Work on the other cuvées of the vintage is underway and by late June we'll finish tirage season with the big push of bottling of the Blanc de Blancs. At this peak of intensity about 35,000 bottles are filled and stacked in the caves per day. Combine that with the work required to get there and you will appreciate the beehive of activity and need for careful planning and execution. Fortunately, we have many experienced hands to remove the stress and risk of failure from the process.

Out in the vineyards we eagerly await flowering and the subsequent fruit set. Later in the season, during veraison, a colorful transition will indicate the onset of ripening. Berries of red varieties turn from green to red and purple, whites from green to golden yellow. The berries swell and become softer as sugars accumulate, acids decrease, and aromas and flavors develop. At that stage we'll follow progression very closely to get the best out of each and every vine come harvest time. Much to look forward to!

Cheers!

The signature of Anton de Villieres, Associate Winemaker (Schramsberg).

Anton de Villieres
Associate Winemaker (Schramsberg)



Seared Steaks with Caper Relish

SERVE WITH 2017 J. DAVIS ESTATE “JD” CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

RECIPE BY ASHLEY RODRIGUEZ

INGREDIENTS

Caper Relish:

- 2 C. (packed) assorted herbs (such as parsley, basil, mint, cilantro, chives)
- 1 Clove garlic, smashed
- 3 Scallions, white and green parts thinly sliced
- Zest of 1 lemon
- 1 T. Lemon juice
- 2 t. Fish sauce
- ½ C. Capers, drained
- ¼ C. Extra Virgin Olive oil
- Salt and pepper
- ⅓ C. Finely grated parmesan

Steak:

- 2 New York Strip steaks
(or whichever cut you'd prefer)
- Salt and pepper
- 2 T. Olive oil
- 2 T. Butter
- 1 Garlic clove, smashed

DIRECTIONS:

For the relish:

In the bowl of a food processor combine the herbs, garlic and scallions. Pulse until finely chopped. Add the lemon zest and juice, fish sauce, capers, olive oil, pinch of salt and pepper, and Parmesan then pulse to combine. Scrape down the sides of the bowl then pulse a few more times for good measure. Taste and adjust seasoning to your liking. It should taste quite strong and pungent to stand up next to the steak.



For the steak:

Season the steak with salt and pepper, generously. In a large cast iron skillet add the olive oil and butter. Once the pan is smoking carefully add the steak and garlic clove. Leave it be, undisturbed for five minutes to build up a good crust. Flip the steak then begin basting it with the garlic-tinged butter and oil using a spoon and tilting the pan if needed.

Continue to cook until desired doneness, about 4 minutes more on the other side for medium rare (135°F).

Member Information

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

To reach the club directly, please call **1-888-829-1980** or email:

Melissa - mstadler@schramsberg.com

Clint - chandwerker@schramsberg.com

Beth - bethwagner@schramsberg.com

To place an order, please call **1-800-877-3623** or **707-942-2419**; to purchase online: www.schramsberg.com

Please note: If you make changes to your on-line account, please remember 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" member's tasting* at specified time most days; please call to schedule an appointment. For tour/tasting reservations email visitorcenter@schramsberg.com (707-942-4558) or daviesinfo@schramsberg.com (707-709-4245).
- Invitations to club and winery events around the country.
- Shipments go out four times a year in February, April, October and December, via FedEx 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 at least two weeks prior to the next shipment. 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, or discounted, visit for four with every scheduled visit to either of our two wineries.* Elevated experiences are available to members at a reduced rate.

\$440/\$880 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 \$440 one shipment of 12 bottles at \$880 in December*).**

\$425/\$850 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$425 and one at \$850 in December*).**

- **Cellar Club and Davies Club** members receive a complimentary, or discounted, visit for two with every scheduled visit to either of our two wineries.* Elevated experiences are available to members at a reduced rate.

\$130/\$260 per **Cellar Club** shipment (*three shipments of 2 bottles at \$130 and 1 shipment of 4 bottles at \$260 in December*).**

\$150/\$300 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$150 and one at \$300 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

(event dates and times subject to change, please contact us for details)

2020

APRIL

2

Club Pick Up Event

Davies Vineyards, St. Helena, CA
707-709-4250

MAY

16

Spring Club Event

Schramsberg Vineyards Oak Grove
www.schramsberg.com/events

JUNE

4-7

Auction Napa Valley

Meadowood Resort, Napa Valley
www.auctionnapavalley.org

10

Winemaker Dinner

Mr. B's Bartolotta's Steakhouse
Mequon, WI
www.bartolottas.com or 262-518-5500

27

Magnum Release Event

Davies Vineyards, St. Helena
707-709-4250

JULY

14-25

Northern Europe Wine Cruise

Crystal Symphony
Foodandwinetrails.com or 800-367-5348

SEPTEMBER

13-15

Camp Schramsberg Fall Harvest Session

Schramsberg Vineyards
camp@schramsberg.com or 707-942-2408
www.schramsberg.com/visit/camp

19

Red Wine Release Event

Davies Vineyards, St. Helena
707-709-4250

OCTOBER

3

Fall Harvest Event

Schramsberg Gardens & Caves
(Sign up online August 3, 2020)
www.schramsberg.com/events

24

Club Pick Up Event

Davies Vineyards, St. Helena
707-709-4250

NOVEMBER

14

Holiday Shopping Day

Schramsberg Caves
www.schramsberg.com/events

Current Offerings

DAVIES VINEYARDS

DIAMOND MOUNTAIN ESTATE MEMBER PRICE

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON			
750 ML 2015	SOLD OUT	\$ 178.50	
J. DAVIES ESTATE CABERNET SAUVIGNON			
750 ML 2016		\$ 102.00	
1.5 L 2016		\$ 204.00	
3 L 2016	LIMITED AVAILABILITY	\$ 408.00	
J. DAVIES ESTATE "JD" CABERNET SAUVIGNON			
750 ML 2016		\$ 59.50	
750 ML 2017	NEW RELEASE	\$ 59.50	

CABERNET SAUVIGNON MEMBER PRICE

RED CAP VINEYARD, HOWELL Mtn, NAPA VALLEY			
750 ML 2016	SOLD OUT	\$ 85.00	
WINFIELD VINEYARD, NAPA VALLEY			
750 ML 2016		\$ 85.00	
SIMPKINS VINEYARD, NAPA VALLEY			
750 ML 2016	LIMITED AVAILABILITY	\$ 85.00	
NAPA VALLEY			
750 ML 2016		\$ 55.25	
750 ML 2017		\$ 55.25	



PINOT NOIR MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY			
750 ML 2017	SOLD OUT	\$ 59.50	
GOORGIAN VINEYARDS, ANDERSON VALLEY			
750 ML 2017	LIMITED AVAILABILITY	\$ 59.50	
HYDE VINEYARDS, NAPA VALLEY CARNEROS			
750 ML 2017	LIMITED AVAILABILITY	\$ 59.50	
NOBLES VINEYARD, FORT ROSS-SEAVIEW			
750 ML 2017	LIMITED AVAILABILITY	\$ 59.50	

PINOT NOIR - CONTINUED

MEMBER PRICE

PIEDRA LIBRE VINEYARDS, SONOMA COAST			
750 ML 2017	LIMITED AVAILABILITY	\$ 59.50	
THREE AMIGOS, NAPA VALLEY CARNEROS			
750 ML 2017		\$ 59.50	
ANDERSON VALLEY			
750 ML 2017		\$ 38.25	
NAPA VALLEY CARNEROS			
750 ML 2017		\$ 38.25	
SONOMA COAST			
750 ML 2017		\$ 38.25	



BLANC DE BLANCS

MEMBER PRICE

375 ML 2015		\$ 21.25	
750 ML 2016		\$ 34.85	
1.5 L 2017	NEW RELEASE	\$ 69.70	
3 L 2015	LIMITED AVAILABILITY	\$ 263.50	
9 L 2015	LIMITED AVAILABILITY	\$ 816.00	
12 L 2015	LIMITED AVAILABILITY	\$ 1,190.00	

SCHRAMSBERG VINEYARDS

J. SCHRAM ROSÉ

MEMBER PRICE

750 ML 2011		\$ 136.00	
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J. SCHRAM

MEMBER PRICE

750 ML 2011	NEW RELEASE	\$ 110.50	
750 ML 2010		\$ 110.50	
1.5 L 2010		\$ 204.00	

RESERVE

MEMBER PRICE

750 ML 2010		\$ 102.00	
1.5 L 2010		\$ 204.00	

LATE DISGORGED

BLANC DE BLANCS

MEMBER PRICE

750 ML 2008		\$ 93.50	
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BLANC DE NOIRS

MEMBER PRICE

750 ML 2008		\$ 93.50	
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APPELLATION/VINEYARD DESIGNATE

HYDE VINEYARDS NAPA VALLEY CARNEROS BLANC DE BLANCS

750 ML 2014		\$ 72.25	
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JUSTER VINEYARDS ANDERSON VALLEY BLANC DE NOIRS

750 ML 2014		\$ 72.25	
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CRÉMANT DEMI-SEC

MEMBER PRICE

750 ML 2016		\$ 36.55	
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MIRABELLE BRUT

MEMBER PRICE

750 ML MULTI VINTAGE		\$ 24.65	
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MIRABELLE BRUT ROSÉ

MEMBER PRICE

750 ML MULTI VINTAGE		\$ 26.35	
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SCHRAMSBERG SABER IN WOOD BOX

MEMBER PRICE

SABER		\$ 123.25	
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Please call the winery for pricing on 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 clubs@schramsberg.com or go to www.schramsberg.com, Shop Online.

Slow Cooker Short Rib Ragu

SERVE WITH 2017 DAVIES VINEYARDS PINOT NOIR

RECIPE BY GIADIA DE LAURENTIS

SERVES 10

INGREDIENTS

- 2 T. Olive oil
- 2 ½ lbs. Boneless short ribs, cut into 3-inch pieces
- 3 t. Kosher salt, divided
- 1 Red onion, cut into ¼-inch dice
- 1 Carrot, peeled and cut into ¼-inch dice
- 3 Garlic cloves, peeled and smashed
- 1 T. Tomato paste
- 1 T. Unsweetened cocoa powder
- ½ C. Dry red wine
- 1 28 oz. can Hunt's San Marzano style tomatoes, crushed by hand
- 1 2 in. piece parmesan rind
- 2 oz. 80% or higher dark chocolate, optional

DIRECTIONS:

- Place a large skillet over medium high heat. Add the oil and heat an additional minute.
- Season the short ribs evenly with 2 teaspoons of salt. Add them to the pan in a single layer being careful not to over crowd the pan. This can be done in two batches if needed.
- Sear the meat until deep golden brown on all sides, about 12 minutes. Remove the meat to a 4 quart slow cooker.
- To the pan add the red onion, carrot and garlic. Season with the remaining 1 teaspoon of salt. Using a wooden spoon, scrape the brown bits from the bottom of the pan. Cook, stirring often, for about 3 minutes or until fragrant and beginning to soften.
- Add the tomato paste and the cocoa powder. Cook, stirring constantly for 1 minute.
- Deglaze with the red wine scraping up any remaining bits from the bottom of the pan with the wooden spoon.
- Add the mixture to the slow cooker along with the tomatoes and parmesan rind.
- Set the slow cooker for high for 4 hours or low for 6 hours. Using a shallow spoon, remove any oil that may have risen to the surface during cooking and discard.
- When ready to serve, use two forks or a pair of tongs to pull apart and shred the meat. Stir the meat to coat it evenly in the sauce.
- Serve the ragu tossed with your favorite pasta and parmesan cheese or over creamy polenta. Grate the dark chocolate over the top if desired.



INGREDIENTS

- 1 8.25 oz. can cream-style corn
- 1 C. Plain white cornmeal
- 1 C. Sour cream
- 2 T. Vegetable oil
- 1 ½ t. Baking powder
- 1 t. Table salt
- 2 Large eggs
- 1 C. Crème fraîche
- 2 T. Finely chopped fresh dill weed
- 1 T. Fresh lemon juice
- 2 4 oz. packages thinly sliced smoked salmon, flaked

Mini Corn Cakes with Smoked Salmon and Dill Crème Fraîche

SERVE WITH J. SCHRAM • MAKES ABOUT 4 DOZEN

DIRECTIONS:

- Preheat oven to 350°.
- Whisk together first 7 ingredients until smooth.
- Spoon 1 heaping teaspoonful corn mixture into each cup of a well-greased 24-cup miniature muffin pan.
- Bake at 350° for 20 minutes. Cool 10 minutes.
- Stir together crème fraîche, dill, and lemon juice.
- Top muffins with crème fraîche and salmon.
- Garnish with small sprig of fresh dill and serve.

