



DAVIES
VINEYARDS

OCTOBER 2020 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

Holy smokes! Literally! What a challenging year this has been. Before we forget, we want to thank you, our most enthusiastic fans, for sticking with us as we have pushed hard to carry our business through Covid, fires, and a little societal upheaval for good measure. Shrouded with the uncertainty of 2020, your support has absolutely sustained us.

Relegated to outside tasting only - sometimes in serious heat, under a cloud of smoke, or with the persistent hum of our generator - you still came to visit us. You've joined us for virtual tastings, responded to our email campaigns, added on to your club shipments and taken our phone calls. We've done our best with a difficult situation and you have been right there with us. On behalf of our whole team, we extend heartfelt appreciation to you all. We can't tell you how pleased we are to know that our bottles of wine bring benefit to your lives, both during times of celebration and times of tribulation.

We also want to extend gratitude to our winery teams for putting in the required mental and physical effort this year, by wearing masks, taking temperatures, maintaining distance and washing hands every step of the way. Our 2019 vintage is now resting quietly, as we work to bring the last of the 2020 vintage in safely.

We are also thrilled with the current set of sparkling and red wines that we are shipping to the club. From the coolest and latest vintage of the last 20 years, is our delicious 2011 Schramsberg Reserve. With eight years of tirage bottle aging and 44% barrel fermentation, this sparkling wine is as complex and opulent as we have produced. Nobles in Fort Ross-Seaview, Sonoma Coast; Richburg in Bayview Carneros, Napa Valley, Juster in Anderson Valley, and Skywalker in Marin County form the core of this expansive, age-worthy Blanc de Noirs style. The last bottles of the 2016 Queren-

cia Rosé, farmed on our finest Carneros Chardonnay lots and kissed with bright red-berried Pinot Noir, are also included in this shipment. Many thanks to fans of this wine, who have helped us sustain the efforts of the JLD Ag Land Preservation Fund over the past 20 years.

For our Davies red wine devotees, we are extremely proud to present our 17th vintage of J. Davies Estate Diamond Mountain Cabernet Sauvignon. Chased by



Hugh Davies in the forefront leading the winemaking team in celebrating the first day of harvest!

heat spikes and wildfires, 2017 presented its challenges to be sure, yet with meticulous processing, careful blending, a touch of Malbec for brightness and Petit Verdot for depth, our winemaking team has crafted a beautiful wine here. Also included is the first club release of our 2018 Davies Pinot Noirs, from the biodynamically farmed Three Amigos Vineyard on southern Carneros' Las Amigas Road. We tip our hats to friends Jeff Virnig and Rob Sinskey, who have connected us to this extraordinary property and its grapes. Lastly, as a special addition for Jack & Jamie Circle members, we deliver a bottle of the 2016 J. Davies Estate "Jamie" Cabernet Sauvignon. Our fifth vintage of our very best red wine is 100% Cabernet, and we believe it absolutely delivers on my parents' mantra that

"no effort be spared" and "no care be omitted". We think that they are looking down with broad smiles on this one.

So, on we go! As surely as it is for all of you, we look forward to getting our lives back on track in the months ahead. Dealing with serious challenges is not easy. The road we have traveled along has not been smooth at every turn, and we are certain to encounter additional obstacles. Yet we will overcome them with the same determina-

tion, creativity, flexibility and teamwork that we have generated over the past 55 years.

Looking forward to raising a glass with you all again soon, we have placed our best event dates back on the calendar for 2021 with Camp Schramsberg in the spring (March 14-16) and the Baltic/North Sea Cruise next summer (July 8-20). We will be ecstatic to have you join us, and in the meantime extend an invitation to visit us again at Schramsberg Vineyards or Davies Vineyards, or online.

With our very best to each of you and your families this fall,

Hugh, Monique and the
Schramsberg & Davies Vineyards Family

Cellar Club

(1 bottle of each for \$135*)

2011 RESERVE

TASTING NOTES - "The 2011 Reserve opens with aromas of baked pear, caramel apple, honey, graham cracker and cinnamon toast that gain complexity with touches of marzipan and dried orange peel. Bright flavors of apricot and peach crumble are supported with a fresh acidity on the palate, and finish with toasty nuances of glazed orange, ginger and grilled pineapple."

VARIETAL COMPOSITION: 80% Pinot Noir, 20% Chardonnay

BARREL FERMENTATION: 44%

ALCOHOL: 12.8%

SUGGESTED RETAIL: \$130



2016 QUERENCIA

TASTING NOTES - "The 2016 Querencia has vibrant aromas of ripe strawberry, nectarine, peach and honeydew melon, which are rounded off by hints of raspberry, mandarin orange and lemon zest. The palate sustains bright flavors of ripe citrus, pear, ginger, lemon-lime and apricot that linger elegantly in the mouth with a pleasing dryness and crisp acidity on the finish."

VARIETAL COMPOSITION: 74% Chardonnay, 26% Pinot Noir

BARREL FERMENTATION: 36%

ALCOHOL: 12.7%

SUGGESTED RETAIL: \$60



Riddler's Circle

(6 bottles for \$450*)

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

2006 RESERVE

TASTING NOTES - "The 2006 Reserve is bursting with fruitful aromas of cherry, dried strawberry and orange. The fruitful essence is complemented by hints of clove, honey and candied walnut. Flavors of peach, mandarin orange and red currant are followed by

more developed notes of sweet brioche and Christmas spice. The palate is crisp on entry with a slight mineral texture and a long mouthwatering acidity."

VARIETAL COMPOSITION: 84% Pinot Noir, 16% Chardonnay

BARREL FERMENTATION: 40%

ALCOHOL: 13.3%

SUGGESTED RETAIL: \$160

2009 BRUT ROSÉ

TASTING NOTES - "The complex and dense nose bursts with red fruit aromas of raspberry and strawberry, followed by exotic candied mango, pineapple and papaya. On first taste there are flavors of peach and

pineapple, which are complimented by a touch of strawberries and cream. On entry, the palate offers a crisp and quenching acidity, which leads to long and lingering rich flavors."

VARIETAL COMPOSITION: 70% Pinot Noir, 30% Chardonnay

BARREL FERMENTATION: 28%

ALCOHOL: 13.0%

SUGGESTED RETAIL: \$85



Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle each of the 2017 J. Davies Cabernet Sauvignon and the 2018 Three Amigos Pinot Noir for \$150.*
(Jack & Jamie's Circle will receive 2 bottles each of the above plus 1 bottle of the 2016 Jamie for \$425.*)

2016 J. DAVIES "JAMIE" CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - "The 2016 J. Davies Estate "Jamie" Cabernet holds rich aromas of black plum and black cherry, combined with espresso and dark chocolate. Dense flavors of blackberry and blueberry mingle effortlessly with layers of mocha, vanilla, and sweet spice supported by velvety tannins with great density for a long, lush finish."



VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING (FRENCH OAK):

28 months (75% new)

ALCOHOL: 14.9%

SUGGESTED RETAIL: \$225

2017 J. DAVIES ESTATE CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - "The 2017 J. Davies Estate Cabernet opens with rich aromas of black plum, red cherry and marionberry, accentuated by undertones of vanilla, cola spice, fresh bay leaf and mint. Firm but integrated tannins anchor the wine's palate, where a broad entry of fresh coffee, blueberry and milk chocolate is followed by flavors of dried cherry and blackberry."



VARIETAL COMPOSITION:

93% Cabernet Sauvignon, 6% Malbec,

1% Petit Verdot

BARREL AGING (FRENCH OAK):

22 months (65% new)

ALCOHOL: 14.8%

SUGGESTED RETAIL: \$120

2018 DAVIES VINEYARDS PINOT NOIR THREE AMIGOS VINEYARDS NAPA VALLEY CARNEROS

TASTING NOTES - "The Three Amigos Pinot Noir features inviting aromas of dried strawberry, rose petal, and violets, combined with touches of blueberry, cinnamon and nutmeg. The youthful structure engages with a dense entry on the palate

with layered flavors of brambly raspberry, red cherry, marionberry and thyme on the finish."

VARIETAL COMPOSITION:

100% Pinot Noir

BARREL AGING (FRENCH OAK):

15 months (35% new, 25% once used)

ALCOHOL: 14.5%

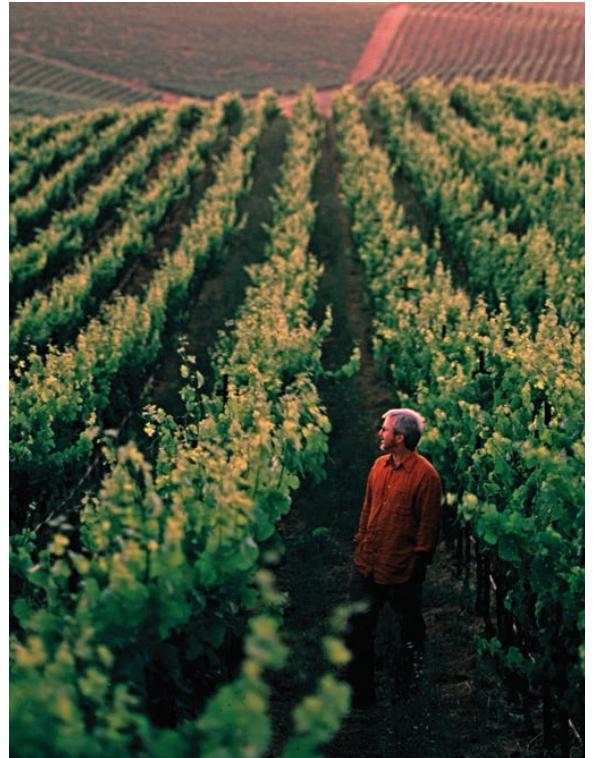
SUGGESTED RETAIL: \$70

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

*plus tax and handling where applicable



Sunset at J. Davies Estate Vineyards on Diamond Mountain.



Rob Sinskey, Vintner and owner of Three Amigos Vineyards.

Schramsberg and Davies Vineyards Reviews:

**2017 J. DAVIES ESTATE "JD"
CABERNET SAUVIGNON,
DIAMOND MOUNTAIN DISTRICT**

95 POINTS
From the mighty mountain estate, this is blended with 17% Malbec and 3% Petit Verdot. Impressively structured, complex and elegant, it shows well-integrated depth and breadth, richly layered in blueberry and blackberry flavors that are dusted in cocoa powder and nutmeg. (August 2020)



**2008 BLANC DE BLANCS LATE DISGORGED, NORTH COAST
EDITORS' CHOICE**

95 POINTS
Rich flavors of apples, toasted baguette and mint leaves and a rather full body make this well-aged sparkling Chardonnay engaging and delicious. It renders a mouth filling consistency, fine bead and lingering, complex fruit and baking-spice character. (August 2020)

2008 BLANC DE NOIRS LATE DISGORGED BRUT, NORTH COAST

94 POINTS
Bold and aromatic, this relatively full-bodied wine shows the benefits of long aging on the yeast. It offers robust aromas of toasted nuts, earth and apple skin followed by palate-coating flavors of baked apple and toast. It's well suited for a special occasion. (August 2020)

2017 BRUT ROSÉ, NORTH COAST

91 POINTS
Well-balanced and refreshing, this dry wine blends mineral and chalk aspects with tasty raspberry flavors. It is a slightly restrained, elegant expression that will please many. (September 2020)

2016 BLANC DE NOIRS, NORTH COAST

90 POINTS
Fruity but trim, this nicely balanced wine combines fresh apple and a hint of ginger on a crisp texture of tight bubbles. This bracing quality adds to its elegance. (September 2020)

All In The Family...



Great, I'll take the 6 of the Querencia. Thank you and thank Hugh and his family. Marsha and I are both nurses, and being on the front line on this, we will enjoy this as a little bit of sanity for us. Be safe.

Curt & Marsha,
Downers Grove, IL
Cellar Club since 2017

**2017 J. DAVIES ESTATE
CABERNET SAUVIGNON,
DIAMOND MOUNTAIN
DISTRICT**

94 POINTS
The 2017 Cabernet Sauvignon J. Davies is the most complete of the four vineyard-designate wines in the range. Graphite, plum, smoke, crushed rocks, menthol and licorice meld together in a Cabernet that deftly balances super-ripe fruit with layers of Diamond Mountain savoriness. I especially like the energy here. Like so many Diamond Mountain Cabernets, the 2017 J. Davies reveals different shades of its personality with time in the glass. It is a beguiling Cabernet to enjoy over the next 10-15 years, maybe more. (January 2020)



**2016 J. DAVIES ESTATE
"JAMIE" CABERNET SAUVIGNON,
DIAMOND MOUNTAIN DISTRICT**



94 POINTS
A seductive style, with waves of creamed plum and boysenberry fruit rolling through, capped by dried anise and black tea notes, ending with a second flourish of fruit on the lush finish. A bit exotic and will have fans for sure. (July 2020)

**2017 J. DAVIES ESTATE CABERNET SAUVIGNON,
DIAMOND MOUNTAIN DISTRICT**

93 POINTS
This packs in serious juicy plum, blackberry and black currant paste flavors, laced with lively sassafras and sage notes. A singed wood spice accent adds texture and range to the finish. A touch of cellaring will allow this to unwind fully. (July 2020)



Had to go to the Cellar for tonight's wine...wanted to protect the assets from Coronavirus...hate for it to possibly have a propagation to "sparklingwinevirus." (There is a rack of Schramsberg sparkling wine to my right.)

Mike and Kathie,
Hernando, FL
Cellar Club since 2012,
Riddler's Circle since 2018

All In The Family...



My wife and I were celebrating our 24th wedding anniversary and had just finished a nice meal of dry aged ribeye, crab, corn and tomato. The JD was delicious! A great way to celebrate an anniversary on a Monday. We just ordered 3 bottles that are being etched to gift one of my clients.

Mike & Kelly, Mound, MN
Cellar & Davies Club since 2019



Hello,

Flynn arrived December 14, 2019. He had so much fun hanging with mommy and daddy in his Schramsbaby onesies at the February event and looks forward to more fun times at Schramsberg ahead (particularly when he turns 21!) I hope everyone at Schramsberg is staying safe in the midst of the corona outbreak. Have a nice day.

Ryan & Darren, formerly San Francisco, CA, recently moved to Brookline, MA - *Cellar Club since 2017*



My wife Karen and I recently had three things to celebrate on July 14th: Our wedding anniversary, my return from deployment to Iraq, and the "Quatorze Juillet" (I am of French ancestry)

We have been Cellar Club members since 2017 and are glad Schramsberg is a part of our lives. Feel free to use the attached photo as you wish. Keep up the great work, and we look forward to our next visit! All the best,

Ron & Karen, Monkton, MD
Cellar Club since 2017

The wedding wasn't how we had originally planned it but our first toast was always going to be Schramsberg Rosé! One of our favorites! Thank you again! I'm so glad we could stop in while on this side of the country!

Be well,
Alex and Derek, Atlanta, GA
Cellar Club since 2019



We're excited to introduce our twins, Ryder and Regan, to the Schramsberg and Davies family! Born on Valentines Day, we've enjoyed celebrating each of their monthly milestones with a bottle of Schramsberg sparkling Rosé. Jason and I enjoyed discovering Davies and Schramsberg during our time in the Bay Area and are looking forward to toasting fond memories with each club delivery now that we've moved back to the East Coast. The twins are counting down the days until their 21st birthday so they can join in on the fun. Cheers!

Kathy & Jason, Alexandria, VA
Cellar and Davies Club since 2017



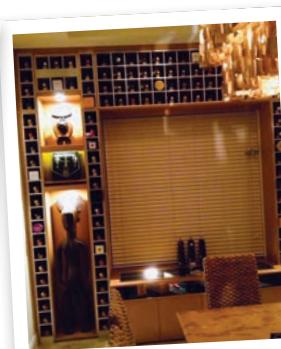
Thank you for your help today with our order. We can't wait for our Querencia to arrive! Wanted to share this cool picture with you. This was supposed to be the wedding day for our oldest daughter, Marissa and her fiancé Clayton, but due to Covid they had to postpone it to July. They made this day special anyway, with an in-home photo shoot in the new house they just bought. The glasses and Blanc de Blancs we gave to them when they got engaged, so guess they have been saving it for a very special occasion!! :) Take care and we can't wait to come visit again soon!

Tim & Lisa, Pearland, TX

Photo Credit Kylie Farmer, www.kyiefarmer.com

We became club members on our honeymoon in San Fran/Napa after touring the winery before traveling on to Paris. The Schramsberg winery and the memories are celebrated enrichments to our lives and cherished additions to our Home. As you can see, we have carved out a special place exclusively for our Schramsberg collection. Here's to many years together, my wife and I...and our home adorned with Schramsberg. Please dedicate anything you include in the newsletter to my wife Melanie.

Melanie & Nate, Pembroke Pines, FL
Cellar Club since 2014



All In The Family...



I thought you might enjoy my beach "shelter in place" clothes. The neighbors have said they would not recognize me without my Schramsberg hat!

Stay a surfboard distance away - this is LA. Our beach saying these days.

Looking forward to seeing your healthy, happy face soon - and all our friends at Schramsberg.

Good health and good spirits,
JJ & Hunter, Venice, CA
Cellar Club since 2004



This is Cameron, who is only allowed Schramsberg on a recycled basis; his mother Kristin is a huge fan. Her husband Alan is a big J. Davies Cab fan.

Many thanks for the onesies, they are really cute. As is our grandson.

Hope your summer is going well and everyone is staying safe. I'm afraid our spring visit, moved to the Fall, is now going to be moved to next Spring. Crazy times. To happier days ahead.

Cheers!

Kevin & Joanne,
Hingham, MA
Cellar Club since 2004,
Riddler's Circle since 2007



Hi ladies, thought this would be a great newsletter picture of Charlie joining me for my birthday. He is looking handsome with his bow tie and new Pendleton wool Irish cap! I want to thank you for your wonderful hospitality. I had a most perfect day yesterday for my birthday. I went away with 7 bottles and a big smile. Again thank you and I hope to see you sooner than later.

Lisa, San Francisco, CA - Cellar Club since 2014



2010 Schramsberg Reserve with a caviar set up! Thank you!!

Steve & Kristine, Wadsworth, OH
Davies Club since 2016



Hi Guys! Hope you & yours are still well! We think of you every time we open a bottle of Schramsberg! It seems quarantine is giving us opportunities to open one more frequently than normal - the plus side!

Once again - just want to share!

Rick & Deb,
Glenville, NC
Cellar Club
since 2010



On a 5 day float on the Green River, we celebrated our hard work with the Raposo family with a couple of bottles of the delicious J. Schram Late Disgorged 2000 sparkling that had been kept on ice several days. On a 90 degree day our thirst for the good life and great wine was satisfied with ice cold J. Schram. The Famous Gates of Lodore. It starts in Colorado and we take out at Dinosaur National Park Utah. It's a wonderful float. The big deal is no one brings glass bottles. Ha, we do. Especially something so special as the Late Disgorged 2000 J. Schram.

Virtually all rafters will recognize the awesomeness of the moment.

Charlie & Kristen, Juneau, AK
Riddler's Circle since 2010

Simply Delicious Baked Salmon

SERVE WITH DAVIES VINEYARDS PINOT NOIR

SERVES 4

INGREDIENTS

- 2 T. Light brown sugar
- $\frac{1}{2}$ t. Paprika
- $\frac{1}{2}$ t. Garlic powder
- $\frac{1}{4}$ t. Cayenne pepper
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ C. Panko breadcrumbs
- $\frac{1}{2}$ C. Parsley leaves, chopped
- 2 T. Unsalted butter, melted
- 1 $\frac{1}{2}$ lbs. Skin-on salmon fillet, preferably center-cut
- 1 T. Dijon

DIRECTIONS:

- Preheat the oven to 425°F and line a baking sheet with foil.
- Mix the brown sugar, paprika, garlic powder, cayenne pepper, 1 teaspoon kosher salt and a generous amount of freshly ground black pepper in a small bowl.
- Mix the panko with the parsley, butter, $\frac{1}{4}$ teaspoon kosher salt and a few grinds of black pepper in another small bowl.
- Place the salmon skin-side down on the prepared baking sheet and spread the surface with the Dijon.
- Press the brown sugar mixture all over the salmon then top with the breadcrumb mixture.



- Crimp all four sides of the foil to create a border around the salmon, this will help collect the juices so they don't spread and burn.
- Bake until the breadcrumbs are golden brown, and the salmon is firm and flakes easily when pressed, 15 to 18 minutes.
- Cut into four equal portions for serving.

Virtual Tastings!

Enjoy a taste of Napa, while relaxing in the comforts of your own home!

We offer a selection of ways to join us at Schramsberg and Davies Vineyards, while nestled in your favorite chair and enjoying the views from your own backyard.

LIVE VIRTUAL TASTINGS:

Have you ever wondered if you can taste the blueberry notes or smell the orange petal essence, like a winemaker does? Our Live Virtual Tastings are wonderful opportunities to taste side-by-side with members of our team, while being entertained with stories from our special guests. During each of these tastings, Hugh Davies or one of our other team members are streamed live on our Facebook video and YouTube channels, for a tasting of three to four bottlings and a lively discussion. Previous special guests include: John York, owner of the SF 49ers; Winemaker Celia Welch, Screaming Eagle; Chef Holly Peterson with Flourish Chocolate; Whittaker Strain from Bodega Bay Oyster Company; and Celebrity Chef Bren Herrera. Please check out our events pages for when we are holding our next Live Virtual Tasting and to pre-purchase the tasting set in order to join along with the fun.

PRIVATE VIRTUAL TASTINGS:

If you can't visit us in person, let us bring the Napa Valley to you! We offer you the opportunity to join one of our wine educators through Zoom, for a virtual tasting of our Schramsberg sparkling and Davies still wines. Go ahead and coordinate with your family members and friends, and share in the experience of a personalized tasting. Our wine educators are there to guide the conversation, dive deep into the winemaking process, and spice up the time with stories about the wineries and Napa Valley life. Do you want to do an all sparkling experience? We can do that. How about a tasting of all five of our vineyard designate Pinot Noirs? It's not problem. If Cabernets are of more interest, then we can pull together a tasting of four vineyard designate Cabs for you. Each tasting is tailored for each person, so you are able to get the exact experience that you want.



To coordinate your private virtual tasting experience, please contact our Davies Hospitality Manager Rimple Nayyar at rnyayar@schramsberg.com or 707-709-4251 or our Schramsberg Visitor Center Manager Betsy Van Dyne at 707-709-2462 or bvandyne@schramsberg.com.

Winemakers Corner: Report for Summer 2020

JESSICA'S CORNER

Greetings from Davies Vineyards!

The team in St. Helena wrapped up bottling our 2018 Cabernets in September and we are very excited for you to try them next year. While it does require some patience on your part, we've got all of the newly released 2017 Cabernets and 2018 Pinots for you to enjoy. The 2017 vintage was challenging in a lot of ways, but the Cabs we produced are a testament to the hard work and fortitude of our vineyard partners as well as our team at the winery.

We kicked off the Pinot harvest in late August and then it was full steam ahead for the red wine program. Our team is strong this year and while there have been challenges throughout 2020, we plan on making some spectacular wines to share with you in the future. Stay safe, stay healthy, and hopefully we can share a glass together soon!



Davies Vineyards bottling line.



Anton de Villiers, Associate Winemaker's sons Kai and Finn enjoying their first harvest at Schramsberg holding mom Amy's hand for support.

ANTON'S CORNER

Harvest greetings everyone, we hope you are doing well.

Between somewhat unpredictable weather and the novelty of crews spaced six feet apart the year got off to an unconventional start. A mild, dry winter meant early bud break and the danger of spring frost damage. Cool to warm spring and early summer weather mostly allayed these fears. Then steady, warm temperatures with little to no heat spikes through June and early August created exceptional conditions for flowering, uniform fruit set, veraison over an extended period and balanced fruit development.

Our first fruit was picked on August 5th and swiftly followed by the usual roller coaster ride of long days and nights, physical and mental exhaustion, and planning and executing with the unexpected never too far away. As ever we stayed the course with good humor, thanks in no small measure to our willing and able seasonal helpers. Sommelier Michaela from Chicago, budding winemaker Angela from Santa Monica and locally based, seasoned cellar worker Salvador. With ex-Marine Corps James providing the muscle, they all embraced the many challenges at the coalface to make harvest 2020 a success. A special thank you also to Schramsberg employees Antonio, Jorge, Cesar and Hernan whom we 'borrowed' from other departments when the going got tough.

I'm happy to say that the wines in the cellar are delivering on the promise shown in the vineyards, but for now we'll enjoy a brief respite before sitting down to evaluate and ultimately blend nature's bounty.

Cheers!

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Associate Winemaker (Davies)

Anton de Villiers
Associate Winemaker (Schramsberg)

Vintner Cruise 2021

Stockholm to London/Dover
On the Crystal Serenity
July 8-20, 2021

We are pleased to announce that we have been able to reschedule our previously planned Vintner Cruise to the Baltic and North Seas, to the new sailing dates of July 8-20, 2021.

Our adventure will start in Stockholm, Sweden, where an optional pre-cruise adventure is planned in order to dive into the culinary scene and cultural depth of this beautiful city. The glamorous Crystal Serenity, which is part of the most awarded

Luxury Cruise Line, will be our home for twelve unforgettable nights, as we discover this part of the world that is rich with history and architectural splendors. Ports of call include: Helsinki, Finland; St. Petersburg, Russia; Tallinn, Estonia; Berlin/Warnemünde, Germany; Copenhagen, Denmark; and London/Dover, England. We are very fortunate that the itinerary provides overnight stays at three ports, allowing prolonged exploration of these cities, while having the peace-of-mind of a restful cabin to rest each evening.

During our time together, your hosts, Hugh & Monique Davies, will share in many exclusive on-board activities includ-

ing receptions, wine seminars, and a spectacular winemaker dinner, as well as more casual gatherings on the ships' decks, all featuring Schramsberg and Davies Vineyards wines. Plus, we have worked with our travel partner, Food & Wine Trails, to plan unique shore excursions during our voyage, where we will share in the unbelievable gastronomic delights that have developed in this area of the world.

Following the final night on the ship, we are offering an optional post-cruise land tour of England's sparkling wine houses, where we will visit and taste through some of the sparkling wines that are being produced in this quickly blooming wine region. You will join the Davies, as they join local winemakers and winery owners, and gain the insider's perspective of the winemaking that is taking place along England's southern region.

To find additional details about this trip, please visit Food & Wine Trails' website at: www.foodandwinetrails.com/cruises/schrambergdavies2021 or call 800-367-5348.

We look forward to sailing with you!



Give the Gift that Keeps on Giving!

Giving the gift of a year-long club membership in one of our wine clubs is sure to be a hit with anyone, but especially for those difficult to buy for friends and family members. This could be a Christmas gift, wedding gift, anniversary gift or just because you know they'll think of you every time they enjoy a bottle.

A gift membership in our Cellar Club will receive our delicious sparkling wines. A gift membership in one of our red wine clubs will receive our delicious Pinot Noir and Cabernet still wines.

The yearly gift memberships include four club shipments; one in February, April, October and December. You can start a membership at anytime during the year and the gift recipient



will receive four shipments. We also have many members who purchase "indefinite" gift memberships for their loved ones.

A yearly membership in the Cellar Club consists of three shipments of 2 bottles for \$135* each and one ship-

ment of 4 bottles for \$270* (in December when you need more wine for the holidays).

A yearly membership in the Davies Club consists of two shipments of 3 bottles for \$150* in February and April, one shipment of 2 bottles in October for \$150*, and one shipment of 6 bottles for \$300* (in December when you need more wine for the holidays).

A yearly membership in the Jack & Jamie's Circle consists of one shipment of 5 bottles for \$425, two shipments of 9 bottles for \$425 each and one shipment of 15 bottles for \$850.

We will send a "Welcome Letter" acknowledging your generous gift to the recipient or to you with the special occasion why the gift was given.

Glazed Beet and Burrata Toasts

PAIR WITH QUERENCIA ROSÉ - RECIPE BY FOOD & WINE MAGAZINE

SERVES 4

INGREDIENTS

- 3 Beets (about $\frac{3}{4}$ pound total)
- 4 Thyme sprigs
- 1 t. Black peppercorns
- 1 T. Red wine vinegar
- $\frac{1}{2}$ Cup sherry vinegar
- 2 T. Sugar
- 1 Rosemary sprig
- Salt
- 12 4-by-2-inch slices of dense whole-grain bread, brushed with olive oil and toasted
- $\frac{1}{2}$ lb. Burrata cheese, cut into 12 pieces
- 12 Small watercress sprigs
- Extra-virgin olive oil, for drizzling
- Flaky salt, such as Maldon, for garnish

DIRECTIONS:

- In a medium saucepan, cover the beets with cold water. Add the thyme sprigs, black peppercorns and red wine vinegar and bring to a boil. Simmer, partially covered, until the beets are tender, about 45 minutes, replenishing the water if necessary. Drain the beets, then peel and cut them into $\frac{1}{4}$ -inch dice.
- Return the diced beets to the saucepan. Add the sherry vinegar, sugar, rosemary sprig and $\frac{1}{4}$ cup of water and bring to a boil. Cook over moderately high heat until a syrupy glaze forms, about 12 minutes. Discard the rosemary sprig and season the beets with salt.
- Top each whole-grain toast with a spoonful of the glazed beets, a piece of burrata and a sprig of watercress. Drizzle with extra-virgin olive oil, garnish with the flaky salt and serve.



New Club Referral Program!

*Spread the Word About Your Wine Club Experience and You Could Receive a \$60 Referral Wine Credit**

We are very excited to announce our Refer-A-Friend program for active club members!

When your referral joins one of our wine clubs, you can now earn a \$60 credit to apply towards a specific wine as a token of our thanks!*

Wine and food is a communal activity, even these days when larger gatherings are not occurring, and it is during these gatherings that many of our new wine club members are introduced to our wines for the first time.

We love hearing from new members on how they found out about our brands, fell in love with a specific bottling, and how that bottle will always be tied to spending time with a friend or family member during a special dinner, a celebration or milestone in one's life.

Each time you refer someone, and that person joins any of our wine clubs, you will earn a \$60 credit that can



be used towards the purchase of our Schramsberg Reserve, J. Schram or J. Schram Rosé, or our J. Davies Estate Cabernet Sauvignon.*

Now is the best time to tell your friends and family about the benefits of being a club member and the great wines you receive (see below). Make sure they tell us your name, so that after your referral receives their first club shipment, we can reach out to you and award the \$60 credit. This credit can

be used at any time by calling our club office.

We are honored and humbled by the support we have received from our club family over the years, and are very pleased that we have been able to find this way to reward our members for their continued support.

Cheers! Beth & Melissa

Current Offerings

DAVIES VINEYARDS

DIAMOND MOUNTAIN ESTATE			MEMBER PRICE
J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON			
750 ML 2016	NEW RELEASE	\$ 191.25	
J. DAVIES ESTATE CABERNET SAUVIGNON			
750 ML 2017	NEW RELEASE	\$ 102.00	
750 ML 2016		\$ 102.00	
1.5 L 2016		\$ 204.00	
3 L 2016	LIMITED AVAILABILITY	\$ 408.00	

CABERNET SAUVIGNON			MEMBER PRICE
RED CAP VINEYARD, HOWELL MTN, NAPA VALLEY			
750 ML 2017	NEW RELEASE	\$ 85.00	
RENTERIA 360, OAKVILLE, NAPA VALLEY			
750 ML 2017	NEW RELEASE	\$ 85.00	
NAPA VALLEY			
750 ML 2017		\$ 55.25	
750 ML 2016		\$ 55.25	



PINOT NOIR			MEMBER PRICE
FERRINGTON VINEYARDS, ANDERSON VALLEY			
750 ML 2018	NEW RELEASE	\$ 59.50	
GOORGIAN VINEYARDS, ANDERSON VALLEY			
750 ML 2018	NEW RELEASE	\$ 59.50	
HYDE VINEYARDS, NAPA VALLEY CARNEROS			
750 ML 2018	NEW RELEASE	\$ 59.50	
NOBLES VINEYARD, FORT ROSS-SEAVIEW			
750 ML 2018	NEW RELEASE	\$ 59.50	

PINOT NOIR - CONTINUED

PERRY RANCH VINEYARDS, RUSSIAN RIVER VALLEY

750 ML	2018	NEW RELEASE	\$ 59.50
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THREE AMIGOS, NAPA VALLEY CARNEROS

750 ML	2018	NEW RELEASE	\$ 59.50
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ANDERSON VALLEY

750 ML	2018	NEW RELEASE	\$ 38.25
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NAPA VALLEY CARNEROS

750 ML	2018	NEW RELEASE	\$ 38.25
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SONOMA COAST

750 ML	2018	NEW RELEASE	\$ 38.25
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BLANC DE BLANCS

375 ML 2015

750 ML	2017		\$ 34.85
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1.5 L	2017		\$ 69.70
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3 L	2016		\$ 263.50
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9 L	2015	LIMITED AVAILABILITY	\$ 816.00
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12 L	2015	LIMITED AVAILABILITY	\$ 1,190.00
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SCHRAMSBURG VINEYARDS

J. SCHRAM ROSÉ

750 ML	2011	LIMITED AVAILABILITY	\$ 136.00
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J. SCHRAM

750 ML	2011	LIMITED AVAILABILITY	\$ 110.50
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1.5 L	2011	LIMITED AVAILABILITY	\$ 204.00
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1.5 L	2010	LIMITED AVAILABILITY	\$ 204.00
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RESERVE

750 ML	2011	NEW RELEASE	\$ 110.50
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1.5 L	2011	NEW RELEASE	\$ 204.00
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1.5 L	2010	LIMITED AVAILABILITY	\$ 204.00
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LATE DISGORGED

BLANC DE BLANCS LD

750 ML	2008	LIMITED AVAILABILITY	\$ 93.50
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BLANC DE NOIRS LD

750 ML	2008	LIMITED AVAILABILITY	\$ 93.50
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CRÉMANT DEMI-SEC

750 ML 2016

MIRABELLE BRUT

750 ML MULTI VINTAGE

MIRABELLE BRUT ROSÉ

750 ML MULTI VINTAGE

SCHRAMSBURG SABER IN WOOD BOX

SABER

Please call the winery for pricing on engraved bottles or go to www.schramsburg.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@schramsburg.com or go to www.schramsburg.com, Shop Online.

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 clubs@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.

\$450/\$900 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 \$450 one shipment of 12 bottles at \$900 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.

\$135/\$270 per **Cellar Club** shipment (*three shipments of 2 bottles at \$135 and 1 shipment of 4 bottles at \$270 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

OCTOBER

- 12-13 October Club Packages Ship

DECEMBER

- 2 Join us in Chicago for Wine Spectator's Grand Tour 2020 (dates tentative)
<http://grandtour.winespectator.com>

- 7 December Club Packages Ship

- 10 Join us in Washington D.C. for Wine Spectator's Grand Tour 2020 (dates tentative)
<http://grandtour.winespectator.com>

- 19 Join us in Las Vegas for Wine Spectator's Grand Tour 2020 (dates tentative)
<http://grandtour.winespectator.com>

FEBRUARY

- 8-9 February Club Packages Ship

- 11-15 Vintner Weekend at Triple Creek Ranch
Darby, Montana
Info@TripleCreekRanch.com
406-821-4600

MARCH

- 8-10 Camp Davies Spring Blending Season
Davies Vineyards (wait list only)
camp@schramsberg.com or 707-942-2408
www.schramsberg.com/visit/camp

APRIL

- 12-13 April Club Packages Ship

MAY

- 15 Annual Spring Club Event

- 28-30 BottleRock Napa Valley
Napa Valley Expo Center
www.bottlerocknapavalley.com

JULY

- 8-20 Northern Europe Wine Cruise
Crystal Symphony
Foodandwinetrails.com or 800-367-5348



50% Total Recycled Fiber