

Schramsberg  
FOUNDED 1862  
DAVIES  
VINEYARDS

∞ FEBRUARY 2018 ∞

DEAR CLUB MEMBERS,

On behalf of all of us at Schramsberg and Davies Vineyards, we extend heartfelt thanks for your support of our business and sincere best wishes for the year ahead. After the fires, hurricanes and craziness of 2017, maybe a quiet, boring year that we all might forget soon wouldn't be so bad! As tough as the last few months have been, we are also mindful that we have many things to be grateful for.

Five years after buying the old car dealership lot at the south end of St. Helena, our family is thankful to now offer public tastings at the Davies Winery location. If you haven't had a chance to visit our new/old stone "Grayson" Building, we offer complimentary club tastings of our Davies red wine portfolio, and would love to have you join us on your next trip to Napa Valley. Please note that our Schramsberg bubbles are offered at Davies as well, just as we offer the Davies reds at Schramsberg.

2018 is a special year to be in Napa, as it marks the 50th Anniversary of the creation of the Napa Valley Agricultural Preserve, the protective land zoning ordinance that has provided the foundation upon which our local wine growing industry has flourished. We are so very appreciative of those who came before us, people like Jack and Jamie Davies, who helped push the "Ag Preserve" ordinance forward five decades ago.

And we are excited to have some truly special wines to share this year in celebration. From the Davies red wine portfolio, we have the 4th vintage (2015) of our Napa Valley Appellation Cabernet Sauvignon, the most complex blend in our set, featuring the full complement of the mountain and valley floor vineyards that we work with. The depth and vibrancy of the low-yielding, early 2015 season, the last of a four-drought year stretch, is well exhibited in both our Cabernets and our Pinot Noirs. Two delicious vineyard-designate Davies Pinot Noirs round out the



*Nelson Davies and Brandy resting after a winter hike down our road.*



*Jessica Koga, Associate Winemaker for Davies Vineyards, pouring our Davies wines at the Holiday Shopping Day in the Davies Winery barrel room.*

red wine club shipment. Our first Piedra Libre bottling is an assemblage from four clonal blocks in the Freestone Valley just inland from the Sonoma Coast's Bodega Bay. We think you will love its bright, fruitful range and flavorful length. The Hyde Carneros bottling, from the loamy soils at the base of the Mayacamas, is a great counterpoint with its darker essence, plushness, and polish.

For our sparkling club members, two truly unique and tasty winery-direct only bottles have been selected this February. The 2012 Redding Ranch Brut is a first on many fronts, crafted from 100% Pinot Noir solely from a gorgeous west-facing slope above the Nicasio Valley in west Marin County. The vineyard property,

owned by our dear family friends and Schramsberg investors, the McNeil Family, has provided us with some of our winery's finest fruit since 2010. Our latest Extra Brut bottling (2009) is also Pinot Noir focused, offering lush creaminess and aged seasoning with a zesty palate afforded by minimal dosage. We invite you to enjoy these special wines that we've greatly anticipated releasing.

And again, we thank you for your ongoing enthusiasm and patronage.

We wish you all the very best for 2018 and beyond!

Hugh, Monique and the Schramsberg / Davies Family

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

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

### 2012 REDDING RANCH BRUT MARIN COUNTY

**TASTING NOTES** - "The Redding Ranch has rich aromas of apricot and orange zest, as well as honey, hazelnut and puff pastry. The flavors are equally as generous with a mix of peach, candied orange and lemon peel, with almond, pecan and butterscotch undertones. The palate is delicious and coating on entry with a refreshing, balanced acidity."



**VARIETAL COMPOSITION:** 100% Pinot Noir

**BARREL FERMENTATION:** 42%

**ALCOHOL:** 12.5%

**SUGGESTED RETAIL:** \$80

### 2009 EXTRA BRUT

**TASTING NOTES** - "The Extra Brut has generous fruit-ful aromas of peach compote, mandarin orange, and pear blossom, which develop with hints of caramel and toasted brioche. The palate is fruitful and complex, with flavors of red apple, plum, and grapefruit supported by hints of almond and cardamon. Crisp on entry, the wine lingers with a persistent yet balanced acidity."



**VARIETAL COMPOSITION:** 79% Pinot Noir, 21% Chardonnay

**BARREL FERMENTATION:** 28%

**ALCOHOL:** 13.6%

**SUGGESTED RETAIL:** \$80

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

### 2004 RESERVE

**TASTING NOTES** - "The 2004 Reserve is an expressive wine showing profound aromas of ripe cherry and Mandarin orange that evolves into warm honey and marzipan. Not to be outdone, the palate is rich with flavors of raspberry, spiced apples and candied ginger. Crisp on entry and velvety in texture, the wine lingers in the mouth with a long, balanced acidity."



**VARIETAL COMPOSITION:** 84% Pinot Noir, 16% Chardonnay

**BARREL FERMENTATION:** 37%

**ALCOHOL:** 12.5%

**SUGGESTED RETAIL:** \$145

### 2007 BRUT NAPA VALLEY CARNEROS

**TASTING NOTES** - "The 2007 Brut Napa Carneros is a bold expression of what the Carneros terroirs has to offer. Fresh green apple, juicy grapefruit notes and fresh baked pineapple aromas are complemented by English toffee and toasted almond developed over years of aging on the yeast. The palate has flavors of white peach, key lime, bright tangerine, and rich pineapple upside-down cake. Crisp on entry and lingering on the palate the wine delivers from start to finish."



**VARIETAL COMPOSITION:** 76% Chardonnay, 24% Pinot Noir

**BARREL FERMENTATION:** 20%

**ALCOHOL:** 12.7%

**SUGGESTED RETAIL:** \$90

## FRESH PASTA WITH TRUFFLES

Serve with Schramsberg Redding Ranch Brut Marin County

Serves 4

### Ingredients:

- 1 lb. Fresh angel hair pasta
- 2 Shallots, diced
- 1 T. Butter
- 1 C. Cream
- Fresh black or white truffles, chopped
- 1 T. Brandy
- 2 Egg yolks
- 1 2oz. tin Paté de foie gras, cut in cubes
- Salt and Pepper
- Parmesan cheese, grated

### Preparation:

Cook pasta in large amount of boiling water and drain. Sauté the shallots in butter. Add the cream and reduce for 2 minutes. Stir the pasta into the cream and reheat. Mix in truffles and brandy. Remove from heat. Add egg yolks and foie gras and toss. Season to taste. Serve on heated plates. Sprinkle with fresh grated Parmesan cheese.

Submitted by

Jamie Davies

As featured in

Serve with Champagne/TWA Ambassador

## THE DAVIES CLUB & JACK & JAMIE'S CIRCLE

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

**TASTING NOTES** - "The 2015 Hyde Vineyards Pinot Noir emits beautiful aromas of black cherry, raspberry and orange zest, combined with a touch of nutmeg and milk chocolate. The wine offers a juicy midpalate with flavors of plum, chocolate covered strawberry, black tea and clove, and it extends with a plush and silky finish."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months  
(24% new, 60% once used)  
**ALCOHOL:** 14.4%  
**SUGGESTED RETAIL:** \$65

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

### 2015 DAVIES VINEYARDS PINOT NOIR PIEDRA LIBRE VINEYARDS SONOMA COAST

**TASTING NOTES** - "Our first Piedra Libre Pinot Noir leads with pleasant aromas of red cherry, spiced plum, blueberry, vanilla and sage. The palate combines cassis, cranberry and rhu-barb with dark chocolate and freshly ground coffee, and features a clean, focused acidity followed by a long, layered finish."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 16 months  
(20% new, 60% once used)  
**ALCOHOL:** 14.2%  
**SUGGESTED RETAIL:** \$65

### 2015 DAVIES VINEYARDS CABERNET SAUVIGNON NAPA VALLEY

**TASTING NOTES** - "The Napa Valley Cabernet opens with rich aromas of roasted cherry and black plum, accentuated by undertones of vanilla, coffee and mountain sage. Integrated tannins anchor the wine's palate where the silky entry of black cherry and currant leads to an equally smooth finish of sarsaparilla, espresso and cola spice."



**VARIETAL COMPOSITION:** 96% Cabernet Sauvignon, 4% Malbec  
**BARREL AGING (FRENCH OAK):** 24 months (74% new)  
**ALCOHOL:** 14.7%  
**SUGGESTED RETAIL:** \$60

WINEMAKERS: Hugh Davies, Sean Thompson and Jessica Koga

*\*plus tax and handling where applicable*

## In The News



### 93 POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR PIEDRA LIBRE

Pale to medium ruby-purple in color, the 2015 Pinot Noir Piedra

Libre has a delicate fragrance of rose petals, black soil, cola and Sichuan pepper over a core of chocolate-covered cherries and cranberry sauce. The palate is very finely structured with silt-like tannins and a lively backbone supporting the intense red berry and perfumed flavors, finishing with great persistence.

### 92+ POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR NOBLES

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

### 91 POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR HYDE CARNEROS

Medium to deep ruby-purple colored, the 2015 Pinot Noir Hyde Carneros has a wonderfully earthy/savory nose over a core of red currants and black cherries with a touch of black pepper. Medium-bodied, fresh and pure, the palate has a nice firm, grainy backbone and well-played acidity with plenty of expressive red berry and earthy flavors, finishing long.

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

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

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# In The News (CONTINUED)

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## **90+ POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR GOORGIAN**

Pale to medium ruby-purple in color, the 2015 Pinot Noir Goorgian is scented of red currants and cranberries with hints of Chinese five spice and forest floor plus a touch of menthol. The palate fills the mouth with crushed red berries and earthy undertones, framed by chewy tannins and finishing on an herbal note.

## **90 POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR FERRINGTON**

Pale to medium ruby-purple in color, the 2015 Pinot Noir Ferrington reveals vibrant red cherry and crushed raspberry notes with hints of red roses, underbrush, dusty earth and black pepper. Medium-bodied, soft, youthful and with lovely purity, it gives plenty of red fruit flavor intensity and a well-poised finish.

## **90 POINTS - 2015 DAVIES VINEYARDS • PINOT NOIR HUDSON CARNEROS**

Medium ruby-purple in color, the 2015 Pinot Noir Hudson Carneros has a kirsch, raspberry tart and mulberry-scented nose with hints of baking spices and dried herbs. Medium-bodied, delicate and fresh, it delivers youthful red berry fruits and a gentle, earthy finish.



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

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

## **94 POINTS - EDITORS' CHOICE - 2015 DAVIES VINEYARDS PINOT NOIR (ANDERSON VALLEY)**

Bold ripe fruit flavors find impressive support from firm tannins and refreshing acidity in this natural-tasting and well-structured wine. The black cherry, raspberry and cranberry flavors are vivid and mouthfilling, while a lip-smacking texture keeps them alive on the palate and through a lingering finish.

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

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

## **93 POINTS - 2015 DAVIES VINEYARDS HYDE VINEYARDS PINOT NOIR (CARNEROS)**

The producer's second release from this famous site, this wine is beautifully balanced and bright, with nuanced layers of depth. Cherry, cola spice and forest floor mingle effortlessly in the glass, as the palate remains silky soft.

## **93 POINTS - 2014 DAVIES VINEYARDS WINFIELD VINEYARD CABERNET SAUVIGNON (CALISTOGA)**

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

## **92 POINTS - 2015 DAVIES VINEYARDS GOORGIAN VINEYARDS PINOT NOIR (ANDERSON VALLEY)**

Beautiful seductive fruit aromas and flavors make this wine practically irresistible, and a soft silky texture reinforces its luxuriousness. Red and black cherry notes mingle with mild vanilla and cinnamon on the palate and finish.

## **91 POINTS - 2015 DAVIES VINEYARDS HUDSON VINEYARDS PINOT NOIR (CARNEROS)**

The second release from this site from this producer, Hudson provides bold, rich flavors of cherry coulis and blackberry, and a hint of chocolate-covered orange giving it both a decadent feel and a hit of freshness. Rose petal aromas add a pretty profile to the length and balance of acidity.

**\*\*\* 96 POINTS - 2008 RESERVE NORTH COAST**

79% Pinot Noir; 21% Chardonnay. Schramsberg's top wines are without peer in California when it comes to sheer richness and the intensely toasty complexities born of extended aging, and, at their very best as evidenced here, they are as uncannily vital and remarkably well-balanced as they are layered and so very rich. The creamy, aggressively frothy 2008 Reserve is a riveting, thought-provoking effort that commands contemplation, and it slowly unfolds to show increasing autolyzed intricacy with each successive sniff and sip. Experience teaches that Schramsberg's Reserves are very long lived, and, although a short year away from reaching its tenth birthday, this one in no way implies that it will tire and fade away soon.

**\*\* 93 POINTS - 2008 J. SCHRAM NORTH COAST**

82% Chardonnay; 18% Pinot Noir. Rife with the toasty, near-biscuity traits that can only come with age, the 2008 J. Schram very much hews to the extravagant and layered richness that its label always guarantees. It is creamy and quite full on the palate with a constant bead of tiny bubbles, and, although far from a youthfully zesty wine, it is exceptionally well-balanced and its compellingly complex flavors hold and hold at the finish. While fully developed, it is wonderfully alive, and it will, in fact, age famously for years yet to come.

**\*\* 93 POINTS - 2012 SCHWARZE VINEYARD BRUT**

Carneros. Napa Valley. 100% Chardonnay. Emphatically Blanc de Blancs in its firm, tight, brisk, yeasty, rich and austere refined construction, this impressive bottling hits all the expected marks on the pathway from its precise aromas to its small and insistent bubbles and misses not a beat across the palate. It simply crackles with Blanc de Blancs vitality and can stand alone as an incisive sipper but perhaps is even better suited for service alongside a tangy, savory selection of nibbles.

**\*\* 92 POINTS - 2014 BRUT ROSÉ NORTH COAST**

60% Pinot Noir; 40% Chardonnay. Delivering a happy midpoint between its youthful exuberance and the tight, serious, layered character of top-end sparkling wine, this still-nascent effort has more than enough charm in its crisp, clear, fruit-infused aromas and strong, creamy, finely crafted mousse to make an impressive statement today. Yet, for those who would put a few bottles away, there is a richer, more complex future ahead and we will join you in putting some aside.

**\*\* 91 POINTS - 2013 QUERENCIA BRUT ROSÉ NAPA VALLEY**

73% Chardonnay; 27% Pinot Noir. Querencia is Schramsberg's contribution to efforts designed to keep the Napa Valley in vines and not in houses. Funds derived from the sale of Querencia go into education initiatives and other support activities. This year's Querencia is a crisp, finely bubbled bottling whose bright, stone- and chalk-first flavors are filled out by lemony fruit and a nice bit of yeasty complexity.

**\*\* 91 POINTS - 2014 DAVIES VINEYARDS RED CAP VINEYARD HOWELL MOUNTAIN**

Cabernets from Howell Mountain are more often than not cut from sturdy cloth and can be unforgivingly tannic when young, but the new Red Cap bottling from Davies is an uncommonly refined version that trades sinew for suppleness and finesse. It is solidly Cabernet in focus and fruit and shows lovely accents of sweet oak and dusty soil to its ongoing message of very deep and sustained currants. Its hard-to-miss sense of layering and terrific palatal length are the certain signs of even better to come, and, if those short on patience will find lots to like in the shorter term, those with the self-discipline to wait for another five-plus years will be handsomely rewarded.

**\* 90 POINTS - 2013 BLANC DE NOIRS BRUT NORTH COAST**

85% Pinot Noir; 15% Chardonnay. Pale yellow in color with just a hint of pink if you look for it, this wine separates itself from the winery's Rosé by its slightly tighter line and higher level of yeasty development. Its bubbles are on the energetic side, and they work well with the wine's bright acidity to create a near-crisp impression at entry followed by polished, slightly rounded aspect as the wine finishes.

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## In The News (CONTINUED)

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### \* 90 POINTS - 2014 BLANC DE BLANCS NORTH COAST

100% Chardonnay. This always reliable bottling shows its youth in aromas that remind of the crisp scent of freshly picked green apples. Complexing aged-yeast notes remain in the background yet do make themselves known, and, in the Schramsberg manner, the wine's bubbles are suitably small and foamy. Just a tad on the quiet side in the mouth but well-made and on point, this is a wine that will always satisfy.

### \* 90 POINTS - 2014 DAVIES VINEYARDS WINFIELD VINEYARD CALISTOGA

Very much recalling the careful winemaking hand that marks its polished partner from Howell Mountain, but a bit less expansive at this point and a tad firmer in balance, this nicely ripened, well-defined youngster favors juicy black cherries more than currants and comes with complexing touches of root beer, leather and sweet cream. It is moderately full-bodied and supple in feel with particularly well-integrated tannins, and, like its cellarmate, it is certain to repay a half-dozen years of keeping despite being fairly tempting right now.

### 92 POINTS - 2008 J SCHRAM

Focused on chardonnay (82 percent of the blend, the remainder is pinot noir), this is the top selection for the 250 lots Sean Thompson and Hugh Davies consider in their cellars. Most of the blend grows on the Napa Valley side of the Carneros. They barrel-ferment a third of the wine and age it on the yeast in bottle for seven years, presenting it in a toasty oxidative style, rich rather than fresh, but still bracing and focused in its structure. There's a tangy orange note at the center of the wine, providing sweetness to balance the salty notes of the lees. Serve at dinner with salmon tartare.



### 93 POINTS 2014 J. DAVIES ESTATE CABERNET SAUVIGNON

Oak leads in the cabernet, shrouding the fruit in scents of cocoa and some bitter wood spice. Slowly, air transforms that spice into notes of bay leaf and bergamot, while the narrow structure reveals cool-ripened fruit. This is gamey and fresh, a wine to decant for slow-smoked beef ribs.

## ALL IN THE FAMILY



Just wanted to say thank you so much again for the invitation to the Riddler's Circle! Our baby Claire was so excited to get our first shipment as well as you can see! Thanks again and have a Happy Holidays and a wonderful New Year!!

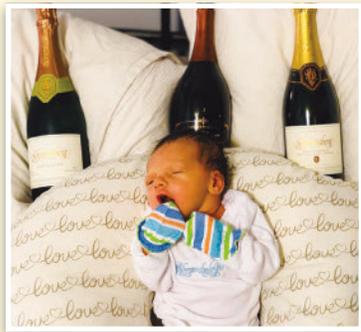
*Phil & Alexandra, Plantation, FL  
Cellar Club Since 2017*

Sorry it has taken us so long to share but we welcomed Zoe Belle into the world at 12:32am on August 21 (the solar eclipse!). She has been a delight since the moment she entered the world and wears her Schramsberg onesie proudly. Zoe clocked in at 20.5 inches and 8 lbs 1 oz but in her 4 short months on this earth, she is already 25 inches and 15 lbs. She is also determined to skip over the whole crawling bit and move straight into standing and walking. :) The onesie is a great addition to our growing collection of Schramsberg memories including our riddler's rack dining room table and of course all of the yummy bubbles we have in our wine cooler. We can't wait to bring Zoe up to the vineyard and select a special bottle to save for her 21st birthday.

*Katie & Bryce, Los Angeles, CA  
Cellar Club members since 2006*



# ALL IN THE FAMILY.....



My husband Nick and I would like to share the birth of our son Hank Owen Melvan, born 12/6/17 6lbs 15oz and 23.5in. Excited to celebrate his arrival by popping some bubbles! Thought y'all would enjoy a few pictures in his Schramsbaby onesie.

I'm just excited I get to drink our delicious Schramsberg this holiday season. The "Schramsbaby" onesie you sent, was the first one we received from anyone:) The vineyard was actually the third individual notified of the pregnancy... right after my husband. I still get flack from my family for that.

*Kim & Nick, Atlanta, GA  
Cellar Club members since 2016*



Good news, it was still good... it was actually really good...and the two other bottles that we drank afterwards too. I think I've done all the practicing I'm going to do for my 65th until the club party Saturday. See you then.

*Warren & Sue, Petaluma, CA  
Cellar Club members since 2004*



We are club members and purchased a Salmanazar back in 2016 that we opened at a party for our business of 30 years. Recently our oldest became engaged and we would like to do something special on New year's Eve 2017 weekend. Do you have a 2013 Blanc De Blanc Double Magnum 1 x 3l and 6 750 ml bottles and a sabre. The kids met in 2013 and have a son born in Nov. 16 2013. Eli is now 4 and they have decided to make a full family commitment that has everyone very happy.

*Kim & Jon, Colfax, IA – Cellar Club Members since 2011*



We started the weekend on Friday morning with Schramsberg stuffed French toast, we got the recipe from the Newsletter, and had Blanc De Noirs to complete the brunch. Loved the day Saturday (fall club party). You guys are the best.

*Ken & Diane, Danville, CA – Cellar Club members since 2008*



The sabering occasion was part of our 32nd anniversary, which we celebrate with Main lobsters every year! Of course, last night we sabered because it was Monday. Life is good! (1994 Reserve! Yummy)

*Carol & Norm, Angwin, CA – Cellar Club since 2005,  
Riddler's Circle since 2015*



When they had their first baby 5-6 years ago I gave them an engraved magnum with their baby's name, b-date and a little message (they are friends of mine). Ever since whenever a friend or family member has a baby they order and engraved magnum. (This is from Kelly, our Assistant Manager at the Davies Winery.)

*Erin & Kipp, Napa, CA  
Cellar Club Members since 2011*



Every year my crew gives me a bottle of my favorite Schramsberg. This year's wrapping is just too cute. I had to share.

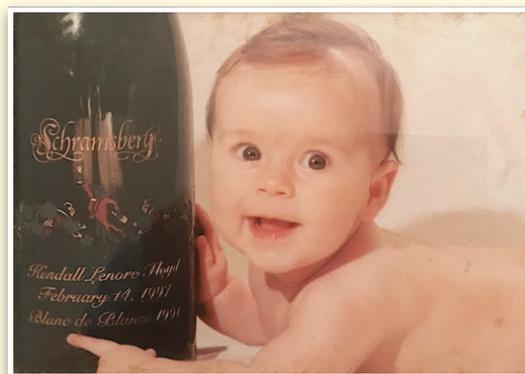
*Marianne, Ann Arbor, MI  
Cellar Club member since 2007*

# ALL IN THE FAMILY (CONTINUED)



We purchased a bottle of 91 Blanc de Blancs when our daughter was born, and as you can see from the pic she'll be turning 21 shortly! We've loved your wine for the past 20 plus years and am wondering if you still engrave bottles – we're thinking about giving her one for her 21st birthday! I should have attached this photo – it's hung in our living room for 20 years! A little young to be recommending, but she knows a good thing when she sees it! Thanks,

*Bill, Houston, TX – Big fan!*



My wife and I have been club members for about two years and we have enjoyed celebrating family events with Schramsberg sparkling wines. It was great to do so at my daughter's wedding on October 28th at the Fairmont Hotel in Pittsburgh. The newlyweds, Jessica and Matt toasted their marriage with a bottle of 2007 Schramsberg Reserve. A wonderful way to start their lives together. Thanks for adding to the celebration!

*Mark and Denise, Murrysville, PA  
Cellar Club members since 2015*



Thank you so much for a wonderful experience on the 27th! We had a great time at Davies and can't wait for the weather to warm up so our wine can ship.

Attached is the picture I showed you at our tasting. For the second year in a row, our son (3 years old) decided that Santa would want sparkling wine with his cookies! We couldn't agree more! We are toasting in the new year with a bottle of J. Schram Rosé. We are so happy that Schramsberg has become a part of our holiday traditions, and look forward to many more years of delicious bubbles!

*Allison and Andrew, Savoy, IL  
Cellar Club Members Since 2015*



Jamie of Brookline Mass. celebrating Thanksgiving 2017 at her family home in New Hampshire. A committed and loyal Schramsberg fan, to say the least . . .

*Steve & Sue, Portsmouth, NH  
Cellar Club members since 2009*

Happy New Year! I came across these photos from the November 2017 Schramsberg dinner at Annie Gunn's Restaurant in St. Louis, and wanted to send them in case you didn't receive any. It was an exceptional evening of both Schramsberg and Davies offerings, and having Hugh there was an added delight, of course.

The group photo includes, left to right, Susie B., Bob B., Eric H. (spring 2017 Camp Schramsberg alumni), Lou Rook (chef, Annie Gunn's), Scarlett F. (Schramsberg club member and spring 2017 Camp Schramsberg alumna), Cynthia M. (Schramsberg club member), Hugh Davies.

Cheers!

*Scarlett Lee, University City, MO  
Cellar Club member since 2015*



Hope you had a wonderful thanksgiving! Leo and Elliott were thankful for their shirts and we enjoyed a nice bottle of Blanc de Noirs to celebrate! Thank you again for their onesies and have happy holidays!

*Erica & Kurt, Hingham, MA  
Cellar Club Members since 2011,  
Riddler's Circle since 2016*

# CAMP SCHRAMSBERG

## A DEEP ROOT EDUCATION, FOR THE WINE LOVER

As of press time, we still have a few spots available for our Spring 2018 session of Camp Schramsberg, taking place Sunday - Tuesday, March 11 - 13. The spring camp focuses on the blending process, vineyard pruning, food and wine educational sessions and the art of sabering open bottles.

Nowhere else can you get a first class and hands on experience like the one we offer our campers. Vintner Hugh Davies and our winemaking team are your personal instructors in learning what it is to make a world-class sparkling wine using the *méthode traditionnelle* process, while the Napa Valley's own Chef/Enologist Holly Peterson leads you through in-depth instructions on how to best pair sparkling wines with food.

The Fall 2018 camp session will be held on September 3-5, and has campers harvest grapes, taste through fermenting wines, create individually dosaged bottles, attend food and wine seminars and learn the always-favorite technique of sabering. (Due to high demand, the Fall 2018 session is currently full. Please contact Matthew Levy directly at phone or email below to be added to the wait list.)

Cost is \$1,450 per person (15% club discount applies)

For additional information go to [www.schramsberg.com/visit/camp-schramsberg/](http://www.schramsberg.com/visit/camp-schramsberg/), or contact our Camp Director Matthew Levy at 707-942-2408 or at [camp@schramsberg.com](mailto:camp@schramsberg.com).



*Camp Schramsberg Camper harvesting grapes at Tognetti Vineyard in Napa Carneros.*

# WINEMAKERS CORNER

## JESSICA'S CORNER

Greetings from Davies Vineyards! After a turbulent harvest and a busy holiday season, we're back at it and staying busy with bottling the 2016 Pinots and blending our 2016 Cabernets.

And if that weren't enough, we're looking at our 2017 lots and evaluating them so that we can start assembling the core blends for each of our vineyard designate selections. We're always excited to see these lots, to craft our expression of the site or the region, and help tell the story of the vineyard during that particular vintage.

There's some vineyard sites we'll be introducing with both the 2016 and 2017 vintage offerings and I know it'll be a little while until we're able to let you in on the secret, we think you'll like these new additions to the Davies Vineyards lineup.



*Our winemaking team evaluating the blends for the 2016 Davies Vineyards Pinot Noirs. From L to R: Senior Winemaker, Sean Thompson, Assistant Winemaker Anton de Villiers and Associate Winemaker Jessica Koga.*

## ANTON'S CORNER

Two months into 2018 and well and truly into blending season. We've long since done our initial assessments of the 300 odd base wines in tanks and barrels and have now moved on to blend building – tasting, re-tasting, re-assessing and refining as we craft each wine from J Schram, J Schram Rose and Reserve down to the two Mirabelle's. All of this in anticipation of tirage season, starting early April, when the 2017 wines will be bottled with a tiny bit of yeast and sugar for the all-important second fermentation.

At this stage, we are very excited by the quality – combining power and purity with elegance and freshness. A wonderful palette from which to build complexity through varietal, county, vineyard, fermentation vessel and picking date diversity. What a prospect to open these wines in years to come.

In the vineyards pruning continues as we prepare for bud break and another growing season. Before too long, shoots will start pushing and the vineyards become alive with abundant greenery and the promise of another plentiful harvest.

Have a wonderful springtime.

**Hugh Davies**  
Vintner

**Sean Thompson**  
Director of Winemaking

**Jessica Koga**  
Associate Winemaker (Davies)

**Anton deVilliers**  
Assistant Winemaker (Schramsberg)

# MUSHROOM/POLENTA CAKES

**Wine Pairing:** Schramsberg Reserve; Davies Vineyards Pinot Noirs; Schramsberg J. Schram Rosé

## Ingredients:

- 1 Medium shallot, finely diced
- 4 Cloves garlic, minced
- 1 lb Cremini mushrooms
- 2 T. Butter
- 1 T. Extra virgin olive oil
- 1 C. Coarse cornmeal
- 6 oz. Cherry tomatoes
- Salt/Black Pepper to taste
- Grapeseed oil

## Preparation:

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 and bring them to room temperature. Heat grapeseed 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 undisturbed until nicely browned. Flip and repeat.

In the meantime, as the polenta is getting to room temperature, heat the oven to 350 degrees. Toss the cherry tomatoes in olive oil and sea salt. Spread on a pan and roast the tomatoes for 15 minutes, turning on to broil for the last 2 minutes to char the tomatoes.

Top off the polenta cakes with tomatoes and shaved parmesan cheese.



Submitted by Rimple Nayyar, Davies Visitor Center Manager

# SEAFOOD EN BROCHETTE FONDUE

**Serve with Schramsberg Redding Ranch or Extra Brut**

**Serves 4**



An original recipe by  
Jamie Davies

## Ingredients:

- 8 Medium prawns, peeled and cleaned
- 4 Scallops
- 1/2 C. Lobster chunks
- 1/4 C. Chopped clams
- 1/2 C. Clam juice
- 2 T. Sour cream
- Crumbled Asiago cheese

## Preparation:

Arrange prawns, scallops and lobster on small skewers. Place clams and clam juice in a blender and puree, allowing some texture to remain. Combine clams, sour cream and cheese in a small saucepan and heat gently until cheese melts. Grill seafood over hot coals and dip into warm sauce. For a first course, place sauce on plates and top with seafood. Garnish with parsley or watercress.

# CURRENT OFFERINGS

## DAVIES VINEYARDS

### CABERNET SAUVIGNON MEMBER PRICE

J. DAVIES ESTATE "JAMIE"			
750 ML	2013	LIMITED RELEASE	\$ 170.00
J. DAVIES ESTATE			
750 ML	2014		\$ 93.50
1.5 L	2014		\$ 187.00
RED CAP, HOWELL MOUNTAIN			
750 ML	2014		\$ 76.50
WINFIELD VINEYARDS, CALISTOGA			
750 ML	2014		\$ 76.50
JD ESTATE			
750 ML	2014		\$ 51.00
NAPA VALLEY			
750 ML	2014		\$ 46.75



### PINOT NOIR MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY			
750 ML	2015		\$ 55.25
GOORGIAN VINEYARDS, ANDERSON VALLEY			
750 ML	2015		\$ 55.25
HUDSON VINEYARD, NAPA VALLEY CARNEROS			
750 ML	2015		\$ 55.25
HYDE VINEYARDS, NAPA VALLEY CARNEROS			
750 ML	2015		\$ 55.25
NOBLES VINEYARD, FORT ROSS-SEAVIEW			
750 ML	2015	(SOLD OUT)	\$ 55.25
PIEDRA LIBRE VINEYARDS, SONOMA COAST			
750 ML	2015		\$ 55.25
ANDERSON VALLEY			
750 ML	2015	(SOLD OUT)	\$ 34.00
SONOMA COAST			
750 ML	2015		\$ 34.00



## SCHRAMSBERG VINEYARDS

### J. SCHRAM ROSÉ MEMBER PRICE

750 ML	2009	LIMITED AVAILABILITY	\$ 127.50
J. SCHRAM			
750 ML	2008		\$ 102.00
1.5 L	2008	LIMITED AVAILABILITY	\$ 204.00

### RESERVE MEMBER PRICE

750 ML	2008		\$ 102.00
1.5 L	2008		\$ 204.00

### APPELLATION/VINEYARD DESIGNATE MEMBER PRICE

#### REDDING RANCH BRUT MARIN COUNTY

750 ML	2012	NEW RELEASE	\$ 68.00
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#### SCHWARZE VINEYARD BRUT NAPA VALLEY CARNEROS

750 ML	2012		\$ 68.00
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#### TOGNETTI VINEYARD BRUT NAPA VALLEY CARNEROS

750 ML	2012		\$ 68.00
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#### BRUT NAPA VALLEY CARNEROS

750 ML	2011		\$ 63.75
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### BLANC DE BLANCS - LATE DISGORGED MEMBER PRICE

750 ML	2006	LIMITED AVAILABILITY	\$ 85.00
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### BLANC DE BLANCS MEMBER PRICE

375 ML	2013		\$ 20.40
750 ML	2015		\$ 34.85
1.5 L	2015		\$ 69.70

### BLANC DE NOIRS - LATE DISGORGED MEMBER PRICE

750 ML	2006	(SOLD OUT)	\$ 85.00
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### BLANC DE NOIRS MEMBER PRICE

750 ML	2013		\$ 35.70
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### EXTRA BRUT MEMBER PRICE

750 ML	2009	NEW RELEASE	\$ 68.00
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### QUERENCIA MEMBER PRICE

750 ML	2013	LIMITED AVAILABILITY	\$ 46.75
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### BRUT ROSÉ MEMBER PRICE

750 ML	2015		\$ 39.10
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### CRÉMANT DEMI-SEC MEMBER PRICE

750 ML	2014		\$ 35.70
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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 larger bottles and engraved bottles or go to [www.schramberg.com](http://www.schramberg.com).

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

Order Toll-Free: 800-877-3623 or email [clubs@schramberg.com](mailto:clubs@schramberg.com) or go to [www.schramberg.com](http://www.schramberg.com), Shop Online.

## MEMBER INFORMATION

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

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

You can also contact us by email: [kashley@schramsberg.com](mailto:kashley@schramsberg.com) or [mstadler@schramsberg.com](mailto:mstadler@schramsberg.com) or [bethwagner@schramsberg.com](mailto:bethwagner@schramsberg.com).

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

- ☞ Special club pricing on all purchases at the winery and on-line (which often include shipping).
- ☞ Special "Club Only" tasting at specified time most days; please call to schedule an appointment. For tour/tasting reservations email [visitorcenter@schramsberg.com](mailto:visitorcenter@schramsberg.com) (707-942-4558) or [daviesinfo@schramsberg.com](mailto:daviesinfo@schramsberg.com) (707-963-5555).
- ☞ Invitations to club and winery events around the country at an additional cost.
- ☞ Shipments go out four times a year in February, April, October and December, via UPS ground, (unless otherwise requested weather permitting). *An adult signature is required. If you are going to be traveling, please let us know and we will postpone your shipment. If you have changed your address or place of business since the last shipment, please let us know two weeks prior to the next one or go on-line and modify your address. Redirects, returns and reshipments will incur additional costs.*
- ☞ You may select to use FedEx or UPS 2 day for your shipments at an additional charge. Please let us know your preference.
- ☞ Hold for pickup by third party shipper members: please keep in mind your shipments can be delayed 2-3 weeks by your shipper. Please call them direct to check on your shipment and to update address and credit card once you've updated with us.
- ☞ Your credit card is charged 7-10 days prior to the shipment to allow us time for processing. *Please notify us of changes prior to processing.*
- ☞ **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary tour and tasting for four with every scheduled visit to either of our two wineries.\*  
**\$420/\$840** per **Riddler's Circle** shipments. Receive double the Cellar Club plus two more (or equivalent) special or library selections (*three shipments of 6 bottles at \$420, one shipment of 12 bottles at \$840 in December*).\*\*  
**\$400/\$800** per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$400 and one at \$800 in December*).\*\*

- ☞ **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to either of our two wineries.\*  
**\$120/\$240** per **Cellar Club** shipment (*three shipments of 2 bottles at \$120 and 1 shipment of 4 bottles at \$240 in December*).\*\*  
**\$140/\$280** per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$140 and one at \$280 in December*).\*\*

\*Member must be present, benefits are not transferable.

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

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

## Upcoming Shipments & Events

2018

### FEBRUARY

- 6 **Winemaker Dinner**  
Maple and Ash, Chicago, IL  
[www.mapleandash.com](http://www.mapleandash.com) or 312-944-8888
- 7 **Winemaker Dinner**  
The Chef's Table, Milwaukee, WI  
[www.chefs-tablemke.com](http://www.chefs-tablemke.com) 414-277-7676

### 12 Club Shipments Sent

### MARCH

- 11-13 **Camp Schramsberg Spring Blending**  
Schramsberg Vineyards  
[camp@schramsberg.com](mailto:camp@schramsberg.com) or 707-942-2408  
[www.schramsberg.com](http://www.schramsberg.com)

### APRIL

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

### MAY

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

### JUNE

- 3 **Auction Napa Valley**

### JULY

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

### AUGUST

- 1 **Vintner Mediterranean Cruise**

### SEPTEMBER

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