



## 2015 QUERENCIA

A portion of the proceeds from the sale of Querencia contribute to the Jack L. Davies Napa Valley Agricultural Land Preservation Fund, which supports future agricultural preservation and education efforts in Napa County. Established by the Davies family in 1998 upon the passing of Schramsberg founder Jack Davies, the fund builds on his 30-year legacy as a strong advocate for the preservation of agricultural land. Jack played an instrumental role in the establishment of the Napa Valley Agricultural Preserve in 1968, which has become a national model for the protection of agriculture. The preserve celebrated its 50th anniversary in 2018.

The wine was named by James Hickey, long-time Napa County planning director. The name is a Spanish word meaning “the deep and abiding affection one has for the place one calls home.” It refers to the sense of being nourished by the place in which you belong, and the balance that exists between the land and its stewards.

Querencia is a brut rosé sparkling wine, produced solely from fruit grown in the Napa Valley Carneros region. Chardonnay forms the blend's core, providing a relatively light-bodied, crisp and tangy palate. Small additions of Pinot Noir fermented with skin contact add berry brightness and color. This wine is hearty enough to compliment the robust flavors of Mediterranean cooking and delicate enough to be served with a truly broad range of appetizers.



### Tasting Notes

“The 2015 Querencia has vibrant aromas of raspberry, strawberry and peach, which are rounded off by hints of dried orange peel and vanilla wafer. The palate sustains bright flavors of tangy red apple, cherry, and orange cream, that linger in the mouth with a lively, fruitful acidity on the finish.”

- Winemakers Sean Thompson and Hugh Davies

**Varietal Composition:** 72% Chardonnay, 28% Pinot Noir

**County Composition:** 100% Napa

**Appellation:** Napa Valley Carneros

**Primary Vineyards:** Tognetti, Thomson, Shafer, Hyde

**Harvest Dates:** July 23 - August 22, 2015

**Barrel Fermentation:** 25%

**Alcohol:** 12.7%

**TA:** 0.82 g/100 mL

**pH:** 3.13

**RS:** 0.94 g/100 mL

**Release Date:** June 1, 2019

**Cases Produced:** 1,180 (9-Liter)

**Suggested Retail:** \$55