



DAVIES
VINEYARDS

APRIL 2022 CLUB NEWSLETTER

*Dear Schramsberg and
Davies Club Members,*

Greetings from the Napa Valley, where spring has sprung, and the anticipation of another great vintage season has begun. We hope that declining Covid-19 infections and restrictions are leaving you all feeling healthy and positive about the warmer months ahead. On behalf of our whole winery team, we extend sincere gratitude to each of you for popping our sparkling and red wine corks throughout this uncertain time.

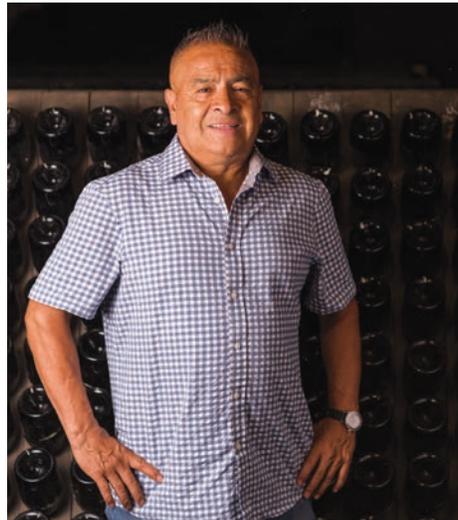
We also extend a heartfelt thanks to those of you who, after a number starts and stops, have joined us again for Camp Schramsberg and consumer events across the country. We're also thrilled to host our first Cellar Club party since 2019, which will take place in May! Regretfully, on the other hand, this summer's North & Baltic Sea Vintner Cruise, that we have been trying to schedule since 2020, is once again pushed off.

2022 also marks the 50th Anniversary of Richard Nixon's historic journey for peace in China. My Father loved to tell the story of how the call came from the State Department with an order for 13 cases of the 1969 Blanc de Blancs. He transported the wine with my brother Bill in the old white International Scout to the Travis Air Force Base, where in theory it would be taken to the east coast for an event in New York. It wasn't until three weeks later that my parents would receive another phone call, this time from fellow vintner Annie Carpy, who urged them to get up and turn on the Today Show. Barbara Walters had just explained that a little-known sparkling wine from California, the Schramsberg "blank de blanks" had been served at the banquet in the People's Republic Hall.

In February of this year, I was honored to have a chance to raise a toast to peace at the Nixon Presidential Library in Yorba Linda, California, at a remarkable 50th Anniversary celebration. It was an emotional moment for me, considering the role that our bottles have played in bringing people, even nations,

together over all these years. I share appreciation to all of you who this year have helped, and will help, us recognize the anniversary of that pivotal moment a half century ago.

And so, we go on making more bottles! Our Schramsberg Cellar Club shipment this April hits both ends of our price spectrum. The 2013 J. Schram Rosé is undeniably as fine a bottle as we have produced. An exquisite array of red berry and orange citrus fruits



Efren Torres, retiring after 48 years of dedication and service on the Schramsberg production team.

- on one hand still fresh and lively while on the other seasoned and caramelized - this is a bottle for that truly special occasion.

This multi-vintage Mirabelle Brut bottling is primarily from the outstanding 2018 vintage, but it also carries complexity and depth from lots aged for up to ten years in our tanks and barrels. First produced in 1992, we have come a great distance with our winemaking in the subsequent 30+ years. That fact may be more evident in this bottling than in any of our others, where brightness of green apple, peach and pear nestles smoothly among notes of fresh baked pastries and crème brûlée.

And for our Davies Club Members, we have a delicious trio of 2019 red wines. First up is the inaugural release of our Keefer

Ranch, Russian River Valley Pinot Noir. After successfully working with this West Sonoma sight for over 20 years in our sparkling program, we were able to acquire 14 of the property's planted acres three years ago. Representing multiple plantings of the Swan and Calera clones, delivering layers of red and darker berry fruits, it is a thrill to present this dream of a wine to our fans.

Also included this April is the 2019 Davies Anderson Valley Pinot Noir, representing nearly equal parts Ferrington, from the near end of Mendocino's most noted viticultural region, and Georgian, from the deep end closer to the ocean. The last of the trio is the 14th vintage of our J. Davies "jd" Cabernet Sauvignon, one of three bottlings crafted solely from our Diamond Mountain Estate. Touches of Malbec and Merlot help bring this red wine into pleasing balance at this young stage in its life.

Thinking about our Riddler's Circle and Jack & Jamie Circle Members, we wanted to throw a special shout out. We very much appreciate your uber enthusiasm and are excited to be able to release selections from our library to you each quarter. The 2008 Hyde Vineyards Carneros Brut and the 2011 Brut Rose are this shipment's additional sparkling wines, and the 2014 Pinot Noir from the prior noted Ferrington Anderson Valley Vineyard is the added red wine.

In conclusion, I wanted to extend the biggest thank you possible to Efren Torres, our record-setting Schramsberg cellar veteran, who is retiring this month after giving the winery 48 incredible years of service. We have been uniquely blessed, and we are very proud to name tunnel 210 in his honor. Please make sure to check it out on your next visit. We send each of you and yours the very best for the spring and summer months ahead!

Very Sincerely,

Hugh, Monique and the
Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$140*)

2013 J. SCHRAM ROSÉ

TASTING NOTES - “The 2013 J. Schram Rosé instantly pleases the eye with its copper tinged, subtle salmon color. Opening aromas of apricot, peach, and passionfruit are balanced with notes of raspberry, marzipan, and vanilla custard. On the palate, deep rich layers of cherry, candied pineapple, and rhubarb compote intermingle with flavors of apricot preserve and apple pie. Finishing with a creamy and coating palate, this wine is truly a celebration for the senses.”



VARIETAL COMPOSITION: 74% Chardonnay, 26% Pinot Noir
BARREL FERMENTATION: 31%
ALCOHOL: 13.0%
SUGGESTED RETAIL: \$160

MIRABELLE BRUT

TASTING NOTES - “This Mirabelle Brut has generous fruitful aromas of green apple, peach, apricot and pear, followed by nuances of lemon-lime and vanilla. In the mouth, there are flavors of baked apple, Meyer lemon, ginger and crème brûlée. The palate is crisp on entry with a tangy finish.”



VARIETAL COMPOSITION: 61% Chardonnay, 39% Pinot Noir
ALCOHOL: 12.5%
SUGGESTED RETAIL: \$29

Riddler's Circle

(6 bottles for \$460*)

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

2008 HYDE VINEYARDS BRUT NAPA VALLEY CARNEROS

TASTING NOTES - “The 2008 Brut Hyde has bursting aromas of fresh grapefruit and lime, followed by juicy pineapple. The fruitful nose is complemented by notes of warm bread dough and almond. On the palate, there are flavors of tangerine, lemon drop and kisses of under-ripe red berry. The wine finishes with elegant vitality, which is crisp, long and refreshing.”



VARIETAL COMPOSITION: 77% Chardonnay, 23% Pinot
BARREL FERMENTATION: 47%
ALCOHOL: 12.5%
SUGGESTED RETAIL: \$120

2011 BRUT ROSÉ

TASTING NOTES - “The 2011 Brut Rosé has generous aromas of tangerine, strawberry, cranberry and watermelon. It's fruitful nose is complemented by notes of candied ginger and warm pastry dough. On the palate, there are flavors of mandarin orange, pomelo, pineapple and strawberry. The wine has a fresh, bright acidity with a long, crisp and refreshing finish”



VARIETAL COMPOSITION: 61% Pinot Noir, 39% Chardonnay
BARREL FERMENTATION: 43%
ALCOHOL: 12.8%
SUGGESTED RETAIL: \$90

**plus tax and handling where applicable*

WINEMAKERS: Hugh Davies, Sean Thompson, Jessica Koga and Csilla Kato



Spring in the J. Davies Estate blocks on the Schramsberg property on Diamond Mountain.

Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 1 bottle each of the 2019 Davies Anderson & Keefer Pinot Noirs and 2019 J. Davies jd Cabernet Sauvignon for \$155.)
(Jack & Jamie's Circle will receive 3 bottles each of the 2019 Davies Keefer Pinot Noir and 2019 J. Davies jd Cabernet Sauvignon plus 1 bottle each of the 2019 Davies Anderson and 2014 Ferrington Pinot Noir for \$435.*)*

2019 DAVIES VINEYARDS PINOT NOIR KEEFER RANCH RUSSIAN RIVER VALLEY

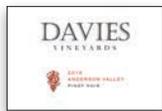
TASTING NOTES - "The 2019 Napa Valley Cabernet Sauvignon opens with bountiful aromas of ripe blackberry, black cherry, raspberry compote with light notes of vanilla, anise and coffee beans. Integrated tannins anchor the wine's palate, carrying flavors of dense blueberry and dark chocolate, with hints of vanilla and white pepper, leading to a youthful finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months
(30% new, 38% once used)
ALCOHOL: 14.2%
SUGGESTED RETAIL: \$75

2019 DAVIES VINEYARDS PINOT NOIR ANDERSON VALLEY

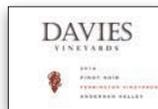
TASTING NOTES - "The 2019 Anderson Valley Pinot Noir features inviting aromas of blueberry, red plum, vanilla and hibiscus. The bright palate combines juicy layers of dried orange peel, raspberry and cran-rhubarb, which carries through to a well-structured finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months
(27% new, 16% once used)
ALCOHOL: 14.4%
SUGGESTED RETAIL: \$50

2014 DAVIES VINEYARDS PINOT NOIR FERRINGTON VINEYARDS ANDERSON VALLEY

TASTING NOTES - "Aromas of bright brambly berry fruit, spicy cinnamon, clove and hints of vanilla rise from the glass. A vibrant palate filled with notes of Santa Rosa plum, candied strawberry, milk chocolate and hints of anise. The fruit and spice are supported by a bright acid backbone that leads into a lingering finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (31% new)
ALCOHOL: 14.3%
SUGGESTED RETAIL: \$105

2019 J. DAVIS ESTATE "JD" CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - "The 2019 J. Davies Estate "jd" Cabernet opens with aromas of black cherry, plum, cassis and nutmeg, accentuated by hints of freshly brewed coffee, tobacco, and blueberry. The palate's silky entry supports flavors of bright raspberry, chocolate covered cherry, anise and vanilla, infused with hints of toasted bread and coffee bean."



VARIETAL COMPOSITION: 84% Cabernet Sauvignon, 10% Malbec, 6% Merlot
BARREL AGING (FRENCH OAK): 22 months (61% new)
ALCOHOL: 15.2%
SUGGESTED RETAIL: \$75

Schramsberg and Davies Vineyards Reviews:



2018 DAVIES VINEYARDS CABERNET SAUVIGNON, WINFIELD VINEYARD, CALISTOGA

94 POINTS
From the eastern edges of the warm appellation, this wine is well integrated and undeniably rich in tones of baking spice, toasted oak and plum. The fruit takes on a brightness throughout the full-bodied structure of texture and tannin. February 2022

2019 DAVIES VINEYARDS PINOT NOIR, GEORGIAN VINEYARDS, ANDERSON VALLEY

94 POINTS
This subtle but concentrated, well-balanced wine tightly weaves great red- and black-cherry flavors on a loom of moderate tannins and snappy acidity, creating an expression that progresses beautifully from first whiff to lingering finish. February 2022

Schramsberg and Davies Vineyards Reviews:



INCLUDED AS ONE OF THE BEST RED WINES OF THE YEAR - 2017 J. DAVIES "JAMIE" ESTATE CABERNET SAUVIGNON

96 POINTS Very arguably the finest J. Davies Jamie Cabernet to date and an imposing wine of riveting richness and depth, this is a showstopping offering that, even in its youth, shows extraordinary layering with complexing elements of vanilla, cola, toasty oak and dark, loamy soil as beautifully fit complements to its very pure, blackcurrant fruit. December 2021

2019 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD, SONOMA COAST

93 POINTS Elegant, with dried rose petal and forest floor accents to the well-knit raspberry and red cherry flavors. The firm finish features a focused minerality as well as savory hints. January 2022

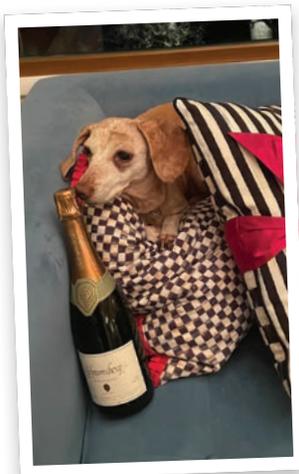


2012 RESERVE, NORTH COAST

96 POINTS This Pinot-Noir dominant (88%) sparkling wine is released nine years after the fruit is harvested. Notes of cashew, vanilla and lemon chiffon are subtle, and the creamy mouthfeel is fine-tuned and exquisite. Bubbles are light and lively, bursting with chamomile and summer pear. September 2021



All In The Family...



We thought you might like this photo of our dachshund Nicki who looked happy to get the 2018 Blanc de Blancs Extra Brut in time for Valentine's Day. She loves her humans! We enjoy sharing Schramsberg wines with friends and family. The Blanc de Blancs half bottles are perfect to take out on a picnic on the lake and nothing beats a fabulous J. Schram for a festive occasion.

Tina & Chandler, Falls Church, VA - Cellar Club since 2019



Here are a couple pictures from our New Years Eve celebration. We enjoyed the 2016 Balthazar Blanc de Blancs. It was fantastic! (We did have more people participate than pictured) Cheers to 2022 and enjoying lots of Schramsberg and Davies wines! The CDC on the shirts stands for "Cove Drinking Club". We have a Lakehouse and during the summer we gather, float and swim in our cove. So just a fun way to celebrate.

*Dori and Michael, Plano, Tx
Cellar Club since 2013, Riddler's Circle since 2019, Davies Club since 2018,
Jack and Jamie's Circle since 2021*

Thank you so much for helping with our account hold back in December and sending the Schramsberg onesie to us! Attached are photos of our son, James, wearing the onesie as we enjoyed some J. Schram in our backyard on an unseasonably warm February day here in NYC. Hopefully we will find our way to California (to see family and taste some wine) within the next year.

*Debra & Andrew,
New York, NY
Cellar Club since 2019*



We have been busy with a new baby, who you will see pictured the attachment.

When we had our first baby in 2019, you guys gave us a Schramsbaby onesie for our son. We saved it so we could use again for our latest vintage ☺. We posed her with a Blanc de Blancs because that was the wine we served before our wedding at Brix Restaurant so it seemed appropriate. Thanks again for the onesie! As you can see, she loves it too. Something tells me you will have another customer in 20 ½ years!!

Phil and Catie, Roseville, CA - Cellar Club since 2015



All In The Family...



Hello! Here is a pic of the crab toast we made for Super Bowl from a recipe from our recent Schramsberg newsletter. They turned out really good too! Thought I would share the pic with you so you can let Hugh know we appreciate him sharing it in the newsletter. ☺

*Michelle and Barry, Folsom, CA
Cellar Club since 2005,
Riddler's Circle since 2021*



To the staff and crew at Schramsberg- wishing you all a happy new year! Thought you might enjoy seeing my latest painting that features the best! Thank you for all your hard work and dedication. We enjoy our club membership and celebrate the amazing things you all do!

*John & Elizabeth, Gainesville, FL
Cellar Club since 2014*

We've been coming to Schramsberg since we moved out to California seven years ago. While we're dealing with a different type of bottle these days, we still make time to celebrate special occasions big and small with Schramsberg. Miles is excited to turn one in February, so only 20 years until he can try Schramsberg for himself! Thank you so much for the adorable Davies and Schramsberg onesies you gave to Miles this summer. They finally fit and I have some photos to share and we can't wait until the next time we can visit.

Sarah & Mark, Truckee, CA - Cellar Club since 2019



I had to share this view from my dining room 'office'! This photo cracks me up - we got around eight inches this morning so far, but my Schramsberg garden frog stake looks like it's toasting joy, no matter what weather! Such a great purchase - makes me smile every time I see it.

*Heather, Norwalk, CT
Cellar Club since 2021*

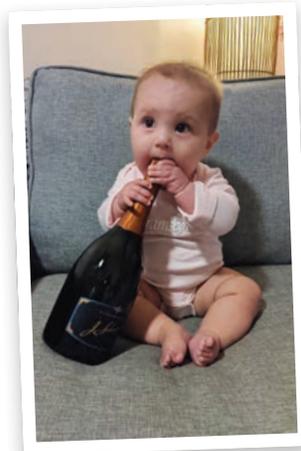


We celebrated the first birthday of our daughter, Libby Noelle, on October 3, 2021, with friends, family and a magnum of 2012 Schramsberg Brut Rose. Cheers!

*Noelle and Jay, Nashville, TN
Cellar Club since 2012, Davies
Club since 2019, Riddler's Circle
since 2020*

She's the newest member to the bubbles family and already a fan just like her parents! I do want to say how sweet and thoughtful you guys are. Our visits are always so memorable and amazing experiences.

*Jess, Matt and Makenna,
San Diego, CA
Cellar Club since 2018*



Just a quick note (and photo) to thank y'all for being part of such a great Christmas & New Year's Celebration at our Household!

*Chuck & Kate, Camarillo, CA
Cellar Club since 2006,
Riddler's Circle since 2021*



Welcome Schramsbabies!

←
Introducing Gianna Marie,
born January 27 to Anna (Schramsberg Guest Relations) and
Gabe, Napa, CA

→
Introducing Benjamin
Kamilo, born January 30th to
Edith (Schramsberg Special
Events Planner and Wine Club
Relations) and Andres, Napa, CA



Camp Davies Is Back!

Camp Davies is a three-day wine adventure, led by Schramsberg's Vintner Hugh Davies and Chef/Enologist Holly Peterson. The Camp Davies experience uncovers the extraordinary time of harvest

in winemaking. Of course, meeting new friends and having fun is a part of the experience as well.

Attendees will hand-harvest grapes, taste through an array of Cabernet Sauvignon and

Pinot Noir wines in different stages of fermentation, learn how a barrel impacts a wine's profile, and explore the cause and effect of food to wine.

The Camp Davies 2022 Fall Harvest Session, October

9-11, 2022 is being offered via a waitlist. Please contact our Camp Director, Matthew Levy, to be placed on the list. He can be reached at mlevy@schramsberg.com or at 707-942-2408.



Camper harvesting Pinot Noir at Tognetti Vineyards, Napa-Carneros



Camp Davies wine seminar with Hugh Davies and winemakers at Davies Vineyards barrel room.

Winemakers Corner:



Chardonnay blending of the Querencia

JESSICA'S CORNER

Hello from Calistoga! Spring has sprung here after a dry winter season. While we were hoping for a little more rain and a little later of a start to budbreak, it seems Mother Nature has a different opinion on when to get going. Since our last check-in, we've been busy blending up a number of delicious 2021 vintage cuvees and are looking forward to putting those wines into bottle in April. The ebb and flow of work here seems somewhat less ebb and more flow, but we're never bored and part of that is definitely due to tirage bottling all spring. The caves are looking a little more empty these days as we continue disgorging and getting wine out to you to drink. If you were to visit today and come back in the summer, the layout of the caves will be very different as we fill the empty spaces and continue to empty the full ones. By the time July rolls around, we'll have put bottles into every possible place in those caves. The wines we know are going to age longer, like J. Schram and Reserve, will go into smaller niches or even behind wines that we know are going to be released sooner like the Schramsberg Blanc de blancs and Brut Rose. Fitting those puzzle pieces together is something that takes a lot of planning, but our Production Manager, Felipe Martinez, and our Master Riddler, Jesus Calderon have been doing this long enough to have a pretty good idea for the best places to stash all of the 2021 vintage. Thanks to them every bottle will have a home and in another couple years we'll be raising a glass of these wines with you all!

CSILLA'S CORNER

This picture of our cellar might give you the feeling that these tanks are empty and lonely. While they might be empty, they are certainly not lonely. This picture was taken just hours after finishing bottling our delicious 2020 Pinot Noirs out of these stainless beauties. When a winery is as small as Davies, every tank gets many chances to shine over the course of a year – fermenting, pressing, racking, blending, filtering, bottling, these tanks make it all possible. Always reliable, always waiting for the next challenge.

Talking about challenge! Guess how gallons of wine fit into the taller, skinny tanks on the right side of the photo!



A, 450 B, 1400 C, 820 D, 1100

(Answer on page 8)

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Winemaker (Schramsberg)

Csilla Kato
Associate Winemaker (Davies)

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).
- 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.*
- We stand behind our wines and will replace any wine that has been compromised and include it with your next club shipment.
- **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.
 - \$460/\$920 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 \$460 one shipment of 12 bottles at \$920 in December*).**
 - \$435/\$870 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$435 and one at \$870 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.
 - \$140/\$280 per **Cellar Club** shipment (*three shipments of 2 bottles at \$140 and 1 shipment of 4 bottles at \$280 in December*).**
 - \$155/\$310 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$155 and one at \$310 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)

2022

APRIL

7 **Toast to Peace Dinner**
Jasmine Restaurant
Las Vegas, NV
www.schramsberg.com/events/jasminedinner

11-12 **April Club Packages Ship**

MAY

5 **Toast to Peace Dinner**
Empress by Boon
San Francisco, CA
www.theempresssf.com

21 **Spring Club Event**

OCTOBER

8 **Fall Club Event** (tentative)

10 **October Club Packages Ship**

9-11 **Camp Davies**
www.schramsberg.com/visit/camp-schramsberg

NOVEMBER

12 **Holiday Shopping Day** (tentative)

DECEMBER

5 **Club Packages Ship**



50% Total Recycled Fiber

Answer from page 7 = D, for Davies

Current Offerings

DAVIES VINEYARDS

DIAMOND MOUNTAIN ESTATE MEMBER PRICE

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

750 ML 2017 LIMITED AVAILABILITY \$ 195.50

J. DAVIES ESTATE CABERNET SAUVIGNON

1.5 L 2017 \$ 221.00

JD ESTATE CABERNET SAUVIGNON

750 ML 2019 NEW RELEASE \$ 63.75

750 ML 2018 LIMITED AVAILABILITY \$ 63.75

CABERNET SAUVIGNON MEMBER PRICE

WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

750 ML 2018 \$ 93.50

RENTERIA 360, OAKVILLE, NAPA VALLEY

750 ML 2018 \$ 93.50

RED CAP VINEYARD, HOWELL MTN., NAPA VALLEY

750 ML 2018 \$ 93.50

SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY

750 ML 2018 \$ 93.50

SAINT HELENA

750 ML 2018 \$ 76.50

NAPA VALLEY

750 ML 2019 NEW RELEASE \$ 59.50

PINOT NOIR MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML 2019 \$ 63.75

KEEFER RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

750 ML 2019 \$ 63.75

HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML 2019 LIMITED AVAILABILITY \$ 63.75

NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML 2019 LIMITED AVAILABILITY \$ 63.75

GEORGIAN VINEYARDS ANDERSON VALLEY

750 ML 2019 NEW RELEASE \$ 63.75



PINOT NOIR - CONTINUED MEMBER PRICE

THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

750 ML 2018 LIMITED AVAILABILITY \$ 63.75

750 ML 2019 \$ 63.75

ANDERSON VALLEY

750 ML 2019 \$ 42.50

NAPA VALLEY CARNEROS

750 ML 2019 \$ 42.50

SONOMA COAST

750 ML 2019 \$ 42.50

SCHRAMSBERG VINEYARDS

J. SCHRAM ROSÉ MEMBER PRICE

750 ML 2013 LIMITED AVAILABILITY \$ 136.00

J. SCHRAM MEMBER PRICE

750 ML 2012 \$ 110.50

1.5 L 2012 LIMITED AVAILABILITY \$ 204.00

RESERVE MEMBER PRICE

750 ML 2012 \$ 110.50

1.5 L 2012 LIMITED AVAILABILITY \$ 221.00

1.5 L 2011 LIMITED AVAILABILITY \$ 221.00

EXTRA BRUT - BLANC DE BLANCS MEMBER PRICE

750 ML 2018 LIMITED AVAILABILITY \$ 55.25

APPELLATION/VINEYARD DESIGNATE

GREEN VALLEY BLANC DE BLANCS

750 ML 2016 LIMITED AVAILABILITY \$ 80.75

BLANC DE BLANCS MEMBER PRICE

375 ML 2019 NEW RELEASE \$ 22.10

750 ML 2018 \$ 34.85

1.5 L 2018 LIMITED AVAILABILITY \$ 69.70

9 L 2016 LIMITED AVAILABILITY \$ 816.00



BLANC DE NOIRS MEMBER PRICE

750 ML 2018 \$ 36.55

BRUT ROSÉ MEMBER PRICE

750 ML 2018 \$ 39.95

CRÉMANT DEMI-SEC MEMBER PRICE

750 ML 2018 \$ 36.55

MIRABELLE BRUT MEMBER PRICE

750 ML MULTI VINTAGE \$ 24.65

MIRABELLE BRUT ROSÉ MEMBER PRICE

750 ML MULTI VINTAGE \$ 26.35

SCHRAMSBERG SABER IN WOOD BOX MEMBER PRICE

SABER \$ 126.65

Please call the winery for pricing on engraved bottles or go to www.schramberg.com.

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

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

Pancetta Wrapped Grilled Cheese Sandwiches

Recipe by Chef Ian Chalermkittichai

PAIRS WITH DAVIES VINEYARDS KEEFER RANCH PINOT NOIR

SERVES 6

INGREDIENTS:

- ¼ C. Salted butter, softened
- 1 Large garlic clove, minced or finely grated
- Kosher salt and freshly ground black pepper, to taste
- Small handful of fresh parsley, chopped
- Small handful of fresh oregano, woody stems removed and leaves finely chopped
- Small handful of fresh mint leaves, chopped
- 8 Slices good white bread
- 14 oz. Mozzarella cheese, shredded
- 12 Thin slices pancetta, cut in half lengthwise

INSTRUCTIONS

1. In a small bowl, add the butter, garlic and a pinch of salt and pepper. Mix well and set aside. In another small bowl, combine the parsley, oregano and mint. Set aside. Using a butter knife, evenly spread the butter mixture on one side of each slice of bread.
2. On a work surface, lay out 4 of the bread slices with the buttered side facing down. Add equal amounts of the mozzarella cheese to each slice. Generously sprinkle the herb mixture over the cheese and season with salt and pepper to taste.
3. Top with the remaining bread slices, buttered side up, to create four sandwiches.
4. Preheat a large skillet or grill pan over medium heat. Take one sandwich and wrap it with 6 slices of pancetta. Repeat with the remaining three sandwiches.
5. When the skillet is hot, add the sandwiches, placing the side where the pancetta slices meet facing down. (Cooking this side first will allow the pancetta slices to get crispy and stay firmly on the sandwiches.) Cook until the cheese starts to melt, about 4 minutes.
6. Use the back of a spatula to gently press down on the top of each sandwich. Flip each sandwich over and continue to cook until the cheese is completely melted and the sandwich is golden-brown on both sides, about another 4 minutes.



Shrimp Piccata

PAIRS WITH MIRABELLE BRUT

SERVES 6 AS AN APPETIZER

INGREDIENTS

- 1 lb Medium or large shrimp tails on, cleaned and deveined
- 3 T. Flour
- Salt and freshly ground pepper
- 2 T. Olive oil
- 2 T. Unsalted butter
- 2 Cloves garlic thinly sliced
- ½ C. Dry vermouth or white wine
- 3 T. Fresh lemon juice
- ½ C. Chicken broth
- 2 T. Capers drained
- 2 T. Minced fresh flat-leaf parsley

INSTRUCTIONS

1. Combine flour and a pinch of salt and pepper in a shallow dish. Toss shrimp in flour mixture until coated. Heat oil in a large nonstick skillet on medium. Add shrimp and cook 2 or 3 minutes, turn and cook 1 more minute. Remove shrimp to plate.
2. Melt 1 Tbs. of the butter in the pan. Add the garlic and cook until golden brown, about 30 seconds. Add the wine, lemon juice and broth, increase the heat to medium-high and cook until the liquid is slightly reduced, about 5 minutes.
3. Remove the pan from the heat and whisk in the remaining 1 Tbsp. butter, the capers and parsley. Stir in shrimp and season with salt and pepper, to taste.

