

## DECEMBER 2022 CLUB NEWSLETTER

### Season's Greetings!

On behalf of our family and the Schramsberg/Davies Team, we send holiday cheer to all our club members. We truly appreciate your enthusiasm for our hard work in the vineyard and the cellar, and we thank you for enjoying our wines with your friends and family. In this past year, you have kept us busy with visits to our two wineries in Napa Valley and with activities across the country. Our harvest Camp Davies was a big hit in October, as were our club parties on Diamond Mountain and in St. Helena. It has also been memorable to mark the 50th Anniversary of the "Toast to Peace" with dinners in San Francisco, Loma Linda, Las Vegas, Washington D.C. and beyond. We are happy to be making up for lost time, celebrating life again to the fullest. And we are thrilled to share with you this December's club shipments, as fine a set as we have delivered.

At the top of the Schramsberg list is the 2013 J. Schram Blancs. With eight years of "en tirage" aging in our caves, this extraordinary sparkling wine presents beautiful layers of glazed citrus and baked apple flavor, lifted with vibrant, polished length across the palate. As pleasing as it is now, it will also reward the collector for years to come. We were thrilled that the Wine Enthusiast ranked this bottle as the #5 wine in the world in their Top 100 Enthusiast Wine for 2022. Yessir! On a similar track, with extended bottle aging and a Chardonnay base, is our 2011 Late Disgorged Blanc de Blancs. From the coolest, latest season in the last 25 years, there is an exquisite linearity and focus to this toasty, seasoned bottling. Go for caviar, oysters, or smoked salmon as appetizers with either bottle. Alternatively, pair them with roast chicken or seared halibut at the table, or keep it simple with your favorite chips, nuts, fruits, or cheeses.

Also included in our holiday sparkling shipment are two tasty options where Pinot Noir plays the lead role. The 2015 Extra Brut will please those looking for serious

rusticity and power. From an exceptionally arid, low-yielding vintage, we capture coastal Marin and Sonoma hillside Pinot density here; with 45% barrel-fermentation, six years of bottle aging, and an ultra-dry dosage. To round out the assortment, we add our 2019 Schramsberg Brut Rosé. The most youthful in this group, with bright red berry Pinot tones, elevated with a touch of lively Chardonnay, this perennial crowd pleaser should make everyone happy before, during or after the meal.



*The Davies family in Jack & Jamie's Grove. From L to R: Hugh, Brandy, Hughie, Emrys, Monique, Hannah & Nelson.*

For our Davies Club members, we have a trio of 2019 Cabernet Sauvignons representing three distinct pockets of Napa Valley, and one 2020 Pinot Noir from Mendocino's Anderson Valley. These are exceptional, vineyard-designate offerings ranging in production from just 250-525 cases. 2019 was a win-win vintage for grower and vintner alike, a season preceded by abundant rainfall and carried with occasional bursts of heat, allowing an abundant Cabernet crop to reach a flavorful finish in late-October and early-November. Winfield, sitting on the last step below the Palisades in the valley's northeast corner, was the first

of the three to ripen and it is likely the most refined and elegant. Red Cap, from Howell Mountain in the Vaca Range to the east of St. Helena, delivers intense dark berry depth and volcanic hillside structure. Renteria 360, in Oakville just to the west of the Silverado Trail, brought us our last fruit that vintage, and it carries an undeniably luscious range of dark fruits across the palate.

The 2020 vintage by contrast, with only 30-40% of normal rainfall and wide-spread wildfire activity, was as challenging as we have faced, particularly for red wines. Nonetheless, we produced about 60% of the Davies Pinot Noir that we had planned. Unlike our Cabernet vineyards, our Pinot vineyards are planted closer to the Bay and the Coast, where they were largely spared the impact of smoke and heat. The Anderson Valley produced some incredible results, including our 2020 Ferrington Pinot Noir. With its enticing pomegranate/blueberry tones and bright focus on the palate, you can imagine our pride when the Wine Enthusiast rated it with 96-points, as high a rating as we have ever received for a Davies Pinot. We look forward to sharing more wines from the 2020 season with you in the years ahead.

At the same time, we are excited by the young wines that fill our tanks and barrels from the now finished 2022 vintage. While it will be long remembered for an intense Labor Day week heat wave, it was an otherwise smooth, even growing season, from which we made many delicious wines. Looking forward now to our blending season over the relatively quiet winter months ahead, we are thankful for the opportunity afforded us to grow grapes and craft wine. We are reminded that life is good.

And we wish you the very best for the holidays and the year ahead!

With gratitude,

Hugh, Monique and the Schramsberg / Davies Family

# Cellar Club

(1 bottle of each for \$300\*)

## 2013 J. SCHRAM BLANCS

**TASTING NOTES** - "The 2013 J. Schram Blancs opens with the attractive aromas of baked peach, caramel apple, marzipan, and brioche, and finishes with nuances of vanilla custard and bright lemon curd. The elegant palate delivers seamless and concentrated flavors, tropical and citrus fruits, layered with creamy notes of sponge cake and graham cracker. A long finish is driven by a generous and lively acidity."



**VARIETAL COMPOSITION:** 87% Chardonnay, 13% Pinot Noir

**BARREL FERMENTATION:** 21%

**ALCOHOL:** 12.4%

**SUGGESTED RETAIL:** \$130

## 2011 BLANC DE BLANCS - LATE DISGORGED

**TASTING NOTES** - "With ten years of contact on the yeast, in the bottle, in our historic Diamond Mountain Caves, this sparkling wine has developed exquisite richness, depth and complexity. Extensive aging "en tirage" enables savory, nutty and seasoned attributes to evolve with fruitful caramelization, density and creaminess on the palate."



**VARIETAL COMPOSITION:** 100% Chardonnay

**BARREL FERMENTATION:** 26%

**ALCOHOL:** 12.5%

**SUGGESTED RETAIL:** \$110

## 2015 EXTRA BRUT

**TASTING NOTES** - "The 2015 Extra Brut has generous fruitful aromas of granny smith apple, under ripe pineapple and honeydew, which evolve with hints of custard and praline. The palate is complex with flavors of dried apricot and fresh citrus, with hints of almond meringue. Crisp on entry, the wine lingers in the mouth with a persistent yet balanced acidity."



**VARIETAL COMPOSITION:** 57% Pinot Noir, 43% Chardonnay

**BARREL FERMENTATION:** 35%

**ALCOHOL:** 12.6%

**SUGGESTED RETAIL:** \$100

## 2019 BRUT ROSÉ

**TASTING NOTES** - "The 2019 Brut Rosé opens with enticing aromas of raspberry, strawberry and peach, intermingled with layers of lemon shortbread, brioche and a hint of white florals. A bright entry of watermelon, cherry-limeade, candied orange and sugar cookie leads to a long quenching finish."



**VARIETAL COMPOSITION:** 66% Pinot Noir, 34% Chardonnay

**BARREL FERMENTATION:** 32%

**ALCOHOL:** 13.0%

**SUGGESTED RETAIL:** \$48

# Riddler's Circle

(12 bottles for \$960\*)

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

## 2009 RESERVE

**TASTING NOTES** - "The 2009 Reserve exhibits lively aromas of candied orange peel, white peach and glazed pineapple that gain complexity with touches of toasted almond, graham cracker and milk chocolate. Flavors of Meyer lemon and apricot are layered with baked pear and hazelnut, leading to a long, rich finish with balanced acidity."



**VARIETAL COMPOSITION:** 82% Pinot Noir, 18% Chardonnay

**BARREL FERMENTATION:** 27%

**ALCOHOL:** 13.3%

**SUGGESTED RETAIL:** \$170

## 2008 EXTRA BRUT

**TASTING NOTES** - "The 2008 Extra Brut has generous fruitful aromas of granny smith apple, under ripe pineapple and honeydew, which develop with hints of custard and praline. The palate is complex, with flavors of dried apricot, fresh citrus and hints of almond meringue. Crisp on entry, the wine lingers with a persistent yet balanced acidity."



**VARIETAL COMPOSITION:** 80% Pinot Noir, 20% Chardonnay

**BARREL FERMENTATION:** 41%

**ALCOHOL:** 13.2%

**SUGGESTED RETAIL:** \$140

\*plus tax and handling where applicable

## Riddler's Circle

### 2012 BRUT ROSÉ

**TASTING NOTES** - "The 2012 Brut Rosé has generous aromas of mixed red berries, orange blossom, and white peach. Its fruitful nose is complemented by notes of shortcake and cream. The palate bursts with flavors of raspberry sorbet, lemon custard, and summer apricot. The wine has a fresh and juicy acidity which drives to a supple, round finish."



**VARIETAL COMPOSITION:** 77% Pinot Noir, 23% Chardonnay  
**BARREL FERMENTATION:** 33%  
**ALCOHOL:** 13.0%  
**SUGGESTED RETAIL:** \$90

### 2013 BLANC DE NOIRS

**TASTING NOTES** - "The 2013 Blanc de Noirs expresses generous aromas of pear, peach, apricot, and caramel, which gradually layer with fragrances of fresh baked bread. Lush flavors coat the palate with candied grapefruit, lemongrass, marzipan and a hint of orange zest. This sparkling wine delivers a clean, lingering finish."



**VARIETAL COMPOSITION:** 85% Pinot Noir, 15% Chardonnay  
**BARREL FERMENTATION:** 35%  
**ALCOHOL:** 12.7%  
**SUGGESTED RETAIL:** \$80

## Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle each of the following 2019 Cabs: Red Cap, Winfield, & Renteria 360. Plus 1 bottle of 2020 Ferrington Pinot Noir. 4 bottles for \$330\*) (Jack & Jamie's Circle will receive 1 bottle each of the following: 2006 J. Davies Cab, 2014 Georgian Pinot, 2020 Nobles Pinot, 2020 Ferrington Pinot, plus 2 bottles each of the following 2019 Cabs: Red Cap, Winfield, & Renteria 360. 10 bottles for \$900\*)*

### 2006 J. DAVIES ESTATE CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - "Bright aromas of boysenberry and cassis combine with mulled spice, orange peel, and cassia bark. The palate is dense, complex and fruitful. Wild blueberry and blackberry mingle with clove and black tea spice, which are seamlessly brought together with integrated tannins that sustain a long and luxurious finish."



**VARIETAL COMPOSITION:** 79% Cabernet Sauvignon, 15% Malbec, 6% Petit Verdot  
**BARREL AGING (FRENCH OAK):** 22 months (85% new)  
**ALCOHOL:** 14.6%  
**SUGGESTED RETAIL:** \$200

### 2019 DAVIES VINEYARDS CABERNET SAUVIGNON RENTERIA 360 VINEYARD, OAKVILLE NAPA VALLEY

**TASTING NOTES** - "The 2019 Renteria 360 Vineyard Cabernet Sauvignon showcases aromas of raspberry and red cherry, combined with undertones of blackcurrant, cocoa powder and tarragon. A bright entry of mixed berry compote is carried across the palate with youthful tannins and notes of vanilla, nutmeg and sage."



**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon  
**BARREL AGING (FRENCH OAK):** 22 months (66% new)  
**ALCOHOL:** 14.9%  
**SUGGESTED RETAIL:** \$115

### 2019 DAVIES VINEYARDS CABERNET SAUVIGNON RED CAP VINEYARD, HOWELL MOUNTAIN, NAPA VALLEY

**TASTING NOTES** - "The 2019 Red Cap Vineyard Cabernet Sauvignon embraces a bouquet of tangy fruit, including wild blueberry, cherry and red raspberry. The essence of maple, vanilla and nutmeg accentuate the nose. The entry coats the palate with boysenberry, baking spice, toast and white pepper. A savory, dense and juicy center integrates with soft tannins for a bright and dynamic finish."



**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon  
**BARREL AGING (FRENCH OAK):** 23 months (64% new)  
**ALCOHOL:** 14.6%  
**SUGGESTED RETAIL:** \$125

### 2019 DAVIES VINEYARDS WINFIELD VINEYARD CALISTOGA, NAPA VALLEY

**TASTING NOTES** - "The 2019 Winfield Vineyard Cabernet Sauvignon presents aromas of raspberry and cranberry, with accents of fresh ground coffee, milk chocolate and tobacco. A rich coating of dense dark fruit, including black cherry and red plum, with subtle hints of rosemary, sage and clove, anchor the mid-palate with bright, chewy and well-structured tannins, finishing with an exquisite length."



**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon  
**BARREL AGING (FRENCH OAK):** 23 months (50% new)  
**ALCOHOL:** 14.8%  
**SUGGESTED RETAIL:** \$115

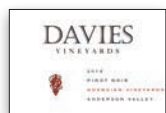
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## Davies Club and Jack & Jamie's Circle - CONTINUED

### 2014 DAVIES VINEYARDS PINOT NOIR, GOORGIAN VINEYARDS, ANDERSON VALLEY

**TASTING NOTES** - "Aromas of black plum and black cherry intermingle and gently arise from the glass, with lighter hints of anise and violet following. The vibrant palate interplays the balance of



mulberry, mocha, blackberry and black pepper and is sustained by a firm finish."

**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (40% new)

**ALCOHOL:** 14.3%

**SUGGESTED RETAIL:** \$110

### 2020 DAVIES VINEYARDS PINOT NOIR, FERRINGTON VINEYARDS, ANDERSON VALLEY

**TASTING NOTES** - "The 2020 Ferrington Vineyards Pinot Noir emits beautiful aromas of plum, dark cherry, strawberry, marionberry and pomegranate, with a touch of light toast, milk chocolate and an earthy background. A clean, bright entry on the palate supports a juicy cranberry center, followed



by layers of blueberry, damson plum and orange pekoe tea along the way to a long finish."

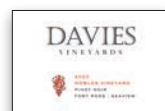
**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (20% new, 60% once used)

**ALCOHOL:** 14.0%

**SUGGESTED RETAIL:** \$75

### 2020 DAVIES VINEYARDS PINOT NOIR, NOBLES VINEYARD FORT ROSS-SEAVIEW, SONOMA COAST

**TASTING NOTES** - "The 2020 Nobles Vineyard Pinot Noir's aroma elegantly opens with blueberry compote, dark cherry and dried citrus peels, followed with a touch of baking spice and a hint of forest floor. The palate's bright entry leads to notes of cranberry, red



raspberry and a sprinkle of black tea, while a crisp acidity supports silky tannins to a clean finish."

**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (25% new, 50% once used)

**ALCOHOL:** 14.7%

**SUGGESTED RETAIL:** \$75

## Schramsberg and Davies Vineyards Reviews:

### 2013 J. SCHRAM BLANCS, NORTH COAST

97  
POINTS

J. Schram releases aromas of fresh and baked green apple, lemon zest, justcut grass, fresh and dried chamomile flowers, along with notes of pastry and crusty bread. The palate is carried by those leesy tones, whilst always maintaining an aura of fruit and florals. The acidity along with a kiss of sea-salt salinity rounds out the tasting perfectly. All characteristics continue to intertwine elegantly throughout the lingering finish. -December 2022 Advance Buying Guide

### 2013 J. SCHRAM NOIRS, NORTH COAST

95  
POINTS

Pale salmon in the glass, this wine exudes aromas and flavors of lemon, lime, white strawberries, and just-ripe white nectarines along with classic lees aromas of freshly baked bread and pastry dough. The palate has a consistently fine-bubbled mousse and an elevated acidity that keeps the fresh fruits forward whilst always maintaining the depth, complexity and layers of developed flavors. -December 2022 Advance Buying Guide

WINE ENTHUSIAST

### 2020 DAVIES VINEYARDS, FERRINGTON VINEYARDS PINOT NOIR, ANDERSON VALLEY

96  
POINTS

Aromas of fresh cranberry, raspberry, wild strawberry are complemented by notes of chocolate, nutmeg, dried cardamon and a hint of forest floor. Fine-grained tannins create a smooth, silk-like texture while the acidity provides a refreshing quality that leads toward a long and lively finish. -December 2022 Advance Buying Guide

### 2019 BLANC DE BLANCS, NORTH COAST

93  
POINTS

Fresh, bright aromas of green apple, lemon juice, lime zest and lime leaf complemented by a light toasty-bread scent waft out of the glass almost immediately. Beautiful acidity keeps the lively fruits front and center, whilst those yeast tones add a layer of complexity to the flavor profile as well as a lovely weight and body to the mouthfeel. -December 2022 Advance Buying Guide

# Schramsberg and Davies Vineyards Reviews:

## JEB DUNNUCK

### DAVIES VINEYARDS, RED CAP VINEYARDS CABERNET SAUVIGNON, HOWELL MOUNTAIN

93+  
POINTS

Looking at the single vineyard releases, the 2019 Cabernet Sauvignon Red Cap comes from Howell Mountain and is, I believe, all varietal and was aged 23 months in 64% new French oak. Pure crème de cassis, black plums, black olive, iron, and ripe herb notes emerge on the nose, and it's medium to full-bodied, with beautiful depth of fruit, firm yet ripe tannins, and a great finish. It's an age-worthy, impeccably balanced beauty... - March 2022

### 2019 DAVIES VINEYARDS, RENTERIA 360 VINEYARD CABERNET SAUVIGNON, OAKVILLE

93  
POINTS

Coming from Oakville and aged 23 months in two-thirds new barrels, the 2019 Cabernet Sauvignon Renteria 360 sports a dense ruby/plum color as well as a great bouquet of red and black fruits, tobacco leaf, chocolate, and underbrush. This forward, medium to full-bodied, plump, and utterly delicious Napa Cabernet... - March 2022

### 2019 DAVIES VINEYARDS, WINFIELD VINEYARD CABERNET SAUVIGNON, CALISTOGA

92  
POINTS

The 2019 Cabernet Sauvignon Winfield comes from a site in Calistoga and was brought up 23 months in 50% new oak. It's another ripe yet beautifully pure Cabernet Sauvignon from this estate offering ample cassis and assorted darker, red berry fruits as well as juicy aromas and flavors of candied violets, graphite, and orange blossom. Exotic, full-bodied, ripe, and exuberant on the palate, it has a good sense of freshness, polished tannins, and outstanding length, -March 2022

## Decanter

### 2019 J. DAVIES ESTATE CABERNET SAUVIGNON, DIAMOND MT. DISTRICT

95  
POINTS

From the Davies family, proprietors of Schramsberg. Here they show a deft hand with Cabernet. Fragrant dark berry fruit, sweet licorice, delicate wild herbs, toffee and espresso bean notes. Supple dark berry and lighter strawberry-rhubarb fruit, baking spices and chicory, all reveal an expressive wine framed by sinewy mountain tannin and rich toasty oak, with flourishes of cacao and purple florals. -June 2022

### 2019 J. DAVIES ESTATE "JD" CABERNET SAUVIGNON, DIAMOND MT. DISTRICT

94  
POINTS

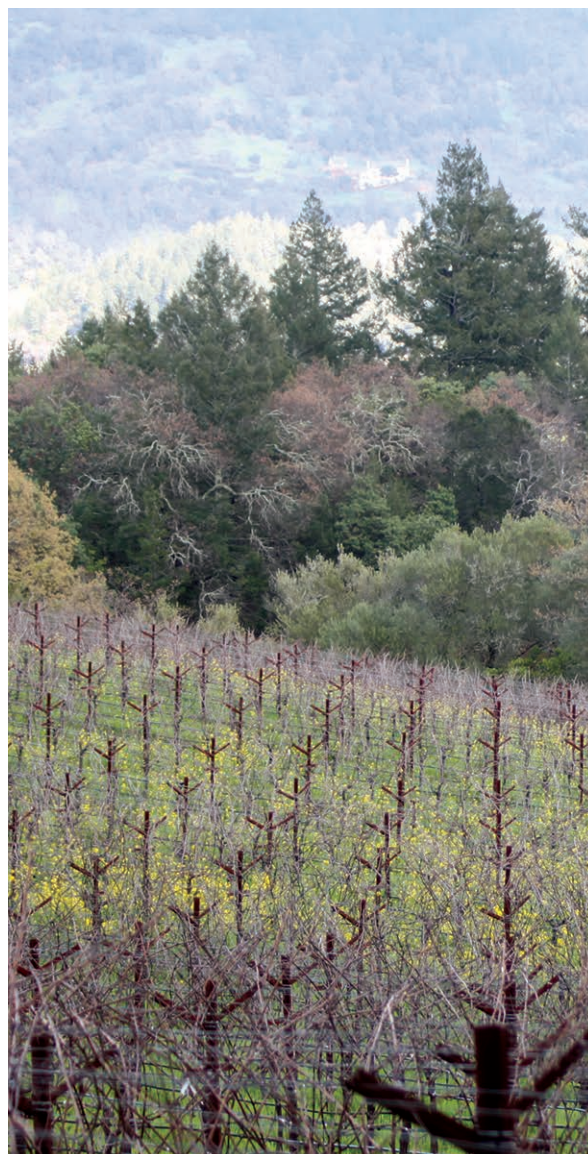
Spiced plums, mulberry blackberry, thyme and chocolate on the nose. Sweet ripe fruit rides a wave of satiny tannins that mingle in the mouth with saline minerality, chocolate and oak spices. A straightforward but tremendously satisfying Cabernet. -June 2022



### 2019 DAVIES VINEYARDS CABERNET SAUVIGNON, "RED CAP VINEYARD" HOWELL MT.

93  
POINTS

The 2019 Cabernet Sauvignon Red Cap Vineyard, sourced from a vineyard on Howell Mountain, features scents of black olive, asphalt, plum, cassis and hints of bay leaf. Full-bodied, rich and almost creamy in texture across the mid-palate, it finishes long and velvety, with distinct echoes of licorice. -September 2022





# Winemakers Corner: Report for Fall 2022

## CSILLA'S CORNER

Most wineries strive to exist in harmony with nature, and most vineyards are complete ecosystems, where we aim to produce the best grapes for excellent wines, but with respect to all the other living creatures around. (See the extensive forested hills around Goorgian Vineyard in Anderson Valley). As with every part of winemaking, the central question is whether we try to control nature or work with nature to best achieve our goals. Adjusting vineyard practices to be environmentally friendly takes effort, but it leads to better balance of the vines, and ultimately higher quality grapes. (See the accidental traveler, who came to the winery with one of our estate picks. He was released to the wild.)

Additionally focusing on soil health, regenerative farming and organic practices leads to longevity for the vineyard, which can give us lower yields, more complexity and increased concentration in the resulting wines. Both while cultivating our vineyard lands and communicating with our growers, we are supporters of constantly driving this approach, as sustainability is a very important goal for us. Every vintage we make wine for enjoyment in the years to come, but we are also stewards of the land, which will be around for generations to carry on the touches we leave behind.



*The Goorgian Vineyard, Anderson Valley, surrounded by dense forest.*



*This little guy hitched a ride into the winery.*

## JESSICA'S CORNER

Happy Holidays! Since the last time we checked in, the sparkling wine harvest officially concluded on October 3rd with the Stevens Vineyard Chardonnay from Marshall, in Marin County. This vintage we picked just about 2,000 tons of grapes from throughout the North Coast over the course of 60 straight days. Recently, we've been able to slow down just a bit and work on some housekeeping things in the winery and prep for what will definitely be a busy blending season as we get ready to bottle the entire vintage before the start of next harvest.

It is mildly overwhelming to be scarcely done with this vintage and already thinking towards the next one, but as they say, "failure to plan is planning to fail". This year, we have about 83 tanks and 227 barrel lots from the 2022 vintage to evaluate and as we look at each of them, we have to think about a multitude of things like: Do we ask the grower for more or less fruit next year? Do we want to source more fruit from that region in general or do we want to explore elsewhere along the coast? Do we want to try picking some of that block a little earlier or a little later based on how it tasted

this year? Do we want to have more or less of that block ferment in barrels? Do we want more or less of the barrels to go through malolactic fermentation? It's a lot of questions to ask, but each time we can produce an answer to the question, we have given ourselves a little more structure to build on the following year and ways to push ourselves to make the next vintage even better than this one.

All of those lot evaluations will be completed by the end of the year, so wish us luck as we head into the holiday season reflecting on 2022 and looking forward to 2023!

**Hugh Davies**  
Vintner

**Sean Thompson**  
Director of Winemaking

**Jessica Koga**  
Winemaker (Schramsberg)

**Csilla Kato**  
Associate Winemaker (Davies)

# Camp Davies

## OUR FALL CAMP DAVIES 2022 WAS A HUGE SUCCESS!

In October, we revived our Fall Camp Davies program. 34 attendees, consisting of consumers, sommeliers, restaurant owners, retailers and a member of the media, joined us from Oct. 9-11, for hands-on seminars that focused on red wine production, vineyard management and the art of pairing food with wine. Our campers harvested grapes in our J. Davies Estate vineyards, learned about farming practices, worked at a sorting table and learned about cap management, tasted through various wine samples in order to learn about the progression of a wine from freshly pressed through fermentation, enjoyed library selections of our wines to see how wines age in the bottle, and enjoyed culinary cuisines and seminars while learning how to best pair foods with wines.

We continue our Camp programs in 2023, where we will have our Spring Camp Davies program in March, following with a continuation of our successful Camp Schramsberg program in September. Both camps offer a fun-filled, three-day immersive experience where you will participate in intensive learning and gain invaluable expertise from some to the world's most celebrated wine and food professionals – all held in Napa Valley.

March 12-14: Spring Camp Davies program. You will have an in-depth look at our J. Davies Estate Cabernet Sauvignons from Diamond Mountain District, our delicious vineyard-designated Napa Valley Cabernets, and our Pinot Noirs from cool-climate vineyards in the Napa Valley Carneros, Sonoma Coast and Anderson Valley. Included are visits to the vineyards to prune dormant vines, blending seminars with the winemaking team, exploration of clonal differences of a varietal, food and



*Camp Davies Fall 2022 Attendees and their Cabernet Sauvignon harvest on Diamond Mountain.*

wine tastings, plus additional seminars that dive into our red wine program.

Sept. 10-12: Fall Camp Schramsberg program. Attendees will learn from the experts on how sparkling wines are crafted. From harvesting fruit in the vineyards, tasting through an array of base wines as they ferment, stepping through the complex process that a sparkling wine takes from vine to finished bottle, exploring the cause and effect of food to wine, and, of course, learning how to safely saber open a bottle of sparkling wine.

Due to the high demand of our camp programs, we are currently taking names of those who are interested in joining us. Please contact us at [camp@schramsberg.com](mailto:camp@schramsberg.com) or call Matthew Levy at 707-942-2408 to inform us of your interest to attend a future camp session.

### INGREDIENTS

#### Wontons:

- 70 Gyoza wrappers
- 6 Chopped chives
- 4 Chopped scallions
- ¼ Bunch chopped cilantro
- 1 t. Garlic paste
- 2 t. Ginger paste
- 2 T. Soy sauce
- 1 t. Sesame oil
- Salt & white pepper
- 1 lb Ground chicken

#### Sauce:

- 2 T. Soy sauce
- 1 t. Rice wine vinegar
- Sesame seeds
- 1 t. Sesame oil
- Chopped scallions
- 1 t. Chili crisp

## Chicken & Chive Wontons

*Recipe by shanilcooks – follow him on Instagram*

SERVE WITH 2013 J. SCHRAM BLANCS



### INSTRUCTIONS

- In a bowl, mix ground chicken, chives, scallions, cilantro, garlic paste, ginger paste, soy sauce, sesame oil, and salt & white pepper.
- Lay out as many wrappers as your workspace can hold and set out a bowl of water to dip your fingers in.
- Take about a teaspoon or more filling and drop it in the middle of each wrapper. Make sure not to overfill so the wonton doesn't come apart when boiling.
- Dip your finger in the water and trace along the sides of one wonton wrapper and fold into a triangle. Add water to the triangle corners and place one corner over the other.
- Once done filling and folding the wontons, drop them into a pot of boiling water for about 4 minutes. Test one first to make sure it cooks through fully. In my experience, 5 minutes overcooked them!
- Remove & strain with a slotted spoon and continue cooking the rest in batches.



# 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](mailto:clubs@schramsberg.com)

To place an order, please call 1-800-877-3623 or 707-709-4252; to purchase online: [www.schramsberg.com](http://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.

- For tour/tasting reservations email [visitorcenter@schramsberg.com](mailto:visitorcenter@schramsberg.com) (707-942-4558) or [daviesinfo@schramsberg.com](mailto:daviesinfo@schramsberg.com) (707-709-4245).
- Special club pricing on all purchases at the winery and on-line (which often include shipping).
- 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 a new shipping 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.
  - \$480/\$960 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 \$480 one shipment of 12 bottles at \$960 in December*).\*\*
  - \$450/\$900 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$450 and one at \$900 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.
  - \$150/\$300 per **Cellar Club** shipment (*three shipments of 2 bottles at \$150 and 1 shipment of 4 bottles at \$300 in December*).\*\*
  - \$165/\$330 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$165 and one at \$330 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

DECEMBER

5 Club Packages Ship

2023

FEBRUARY

2 Winemaker Dinner at Terranea Resort  
Ranch Palos Verdes, CA  
[www.terranea.com](http://www.terranea.com)

6 Club Packages Ship

16-19 Vintner Weekend at Triple Creek Ranch  
Darby, Montana  
800-654-2943  
[Info@TripleCreekRanch.com](mailto:Info@TripleCreekRanch.com)

MARCH

12-14 Camp Davies Spring  
[camp@schramsberg.com](mailto:camp@schramsberg.com)

APRIL

10 April Club Packages Ship

MAY

12-13 Winefest 26 - University of Minnesota  
Masonic Childrens Hospital  
Minneapolis, MN  
[winefest.umn.edu](http://winefest.umn.edu)

SEPTEMBER

10-12 Camp Schramsberg Fall  
[camp@schramsberg.com](mailto:camp@schramsberg.com)

OCTOBER

9 October Club Packages Ship

DECEMBER

4 December Club Packages Ship





# Current Offerings

## DAVIES VINEYARDS

### DIAMOND MOUNTAIN ESTATE MEMBER PRICE

#### J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

750 ML	2018	LIMITED AVAILABILITY	\$ 208.25
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#### J. DAVIES ESTATE CABERNET SAUVIGNON

750 ML	2019	NEW RELEASE	\$ 114.75
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1.5 L	2018	LIMITED AVAILABILITY	\$ 229.50
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#### JD ESTATE CABERNET SAUVIGNON

750 ML	2019		\$ 63.75
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### CABERNET SAUVIGNON MEMBER PRICE

#### CRISCIONE, ST. HELENA, NAPA VALLEY

750 ML	2019		\$ 106.25
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#### WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

750 ML	2019		\$ 97.75
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#### RENTERIA 360, OAKVILLE, NAPA VALLEY

750 ML	2019		\$ 97.75
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#### SIMPKINS VINEYARD, COOMBSVILLE, NAPA VALLEY

750 ML	2019		\$ 97.75
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750 ML	2018	LIMITED AVAILABILITY	\$ 93.50
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#### SAINT HELENA

750 ML	2019		\$ 80.75
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750 ML	2018	LIMITED AVAILABILITY	\$ 76.50
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#### NAPA VALLEY

750 ML	2019	LIMITED AVAILABILITY	\$ 59.50
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### PINOT NOIR MEMBER PRICE

#### NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML	2020	LIMITED AVAILABILITY	\$ 63.75
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#### GOORGIAN VINEYARDS ANDERSON VALLEY

750 ML	2020	LIMITED AVAILABILITY	\$ 63.75
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#### THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 63.75
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## PINOT NOIR - CONTINUED

### MEMBER PRICE

#### ANDERSON VALLEY

750 ML	2020		\$ 42.50
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750 ML	2019	LIMITED AVAILABILITY	\$ 42.50
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#### NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 42.50
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#### NORTH COAST

750 ML	2020		\$ 34.00
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## SCHRAMSBERG VINEYARDS

### J. SCHRAM BLANCS

### MEMBER PRICE

750 ML	2013	LIMITED AVAILABILITY	\$ 110.50
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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### J. SCHRAM NOIRS

### MEMBER PRICE

750 ML	2013		\$ 110.50
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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## LATE DISGORGED

### J.SCHRAM LD

### MEMBER PRICE

750 ML	2004	NEW RELEASE	\$ 170.00
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1.5 L	2004	NEW RELEASE	\$ 340.00
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3 L	2004	NEW RELEASE	\$ 680.00
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### RESERVE LD

### MEMBER PRICE

750 ML	2004	NEW RELEASE	\$ 170.00
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1.5 L	2004	NEW RELEASE	\$ 340.00
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3 L	2004	NEW RELEASE	\$ 680.00
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### BLANC DE BLANCS LD

### MEMBER PRICE

750 ML	2011	NEW RELEASE	\$ 93.50
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1.5 L	2011	NEW RELEASE	\$ 187.00
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## EXTRA BRUT

### MEMBER PRICE

750 ML	2015	NEW RELEASE	\$ 85.00
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## BLANC DE BLANCS

### MEMBER PRICE

375 ML	2019		\$ 22.10
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750 ML	2019		\$ 35.70
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1.5 L	2019	LIMITED AVAILABILITY	\$ 71.40
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9 L	2017	LIMITED AVAILABILITY	\$ 867.00
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## BLANC DE NOIRS

### MEMBER PRICE

750 ML	2019		\$ 37.40
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## BRUT ROSÉ

### MEMBER PRICE

750 ML	2019		\$ 40.80
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1.5 L	2018	LIMITED AVAILABILITY	\$ 85.00
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## CRÉMANT DEMI-SEC

### MEMBER PRICE

750 ML	2019	NEW RELEASE	\$ 36.55
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## MIRABELLE BRUT 31ST BOTTLING

### MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 25.50
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## MIRABELLE BRUT ROSÉ 31ST BOTTLING

### MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 27.20
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## SCHRAMSBERG SABER IN WOOD BOX

### MEMBER PRICE

SABER			\$ 126.65
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Please call the winery for pricing on engraved bottles or go to [www.schramsberg.com](http://www.schramsberg.com).

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

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

# Sweet & Sour Brisket

*Courtesy of Cara Nicoletti, Food 52*

PAIR WITH 2019 DAVIES VINEYARDS RENTERIA 360 CABERNET SAUVIGNON

SERVES A CROWD



## INGREDIENTS

8	Dried prunes
12 oz	Orange juice
4	Cloves garlic, peeled
3 T.	Apple cider vinegar
2 T.	Brown sugar
1	Dash kosher salt
1	Dash black pepper
3 T.	Neutral oil, plus 3 tablespoons, divided (like vegetable, grapeseed, neutral coconut oil)
5 lbs	Flat or first-cut brisket (can substitute chuck eye, shank or bottom round if brisket is not readily available)
2 T.	Unsalted butter
2	Large yellow onions, thinly sliced
12	Large shallots, peeled
20 oz	Chicken stock
12 oz	Crushed tomatoes
4	Large carrots, peeled
20	Fingerling potatoes

## INSTRUCTIONS

1. Preheat oven to 300° F. Place the dried prunes, orange juice, garlic, apple cider vinegar, and brown sugar in a blender and process until smooth.
2. Pat the brisket dry and season it liberally with salt and pepper on both sides. Heat 3 tablespoons oil in a wide, heavy-bottomed Dutch oven. Sear the brisket until a nice crust appears, about 4 minutes per side.
3. Set brisket aside and heat remaining 3 tablespoons of oil in the Dutch oven, scraping up the brown bits from the bottom of the pan while the oil heats. Add butter, sliced onions, and shallots, and season with salt and pepper. Cook over medium heat until the onions and shallots are golden brown, about 20 minutes.
4. Transfer the shallots to a bowl and add the chicken stock to the onions, bringing it to a boil and scraping up the brown bits that have formed on the bottom of the pan. Return the brisket to the pot, fat-side up, and pour in the orange juice mixture, along with the crushed tomatoes. Bring the mixture to a boil over medium heat and stir sauce to unify.
5. Cover the Dutch oven, transfer it to the oven, and cook for 2 hours. After 2 hours, add the shallots, carrots, and potatoes. Cover and cook for 1 hour.
6. After 1 hour, uncover the Dutch oven and return to the oven to cook for 1 more hour, spooning sauce over brisket occasionally to keep it moist.
7. Remove from the oven and let the brisket rest in the Dutch oven for 30 minutes before transferring to a cutting board and slicing against the grain into thin strips. Season the sauce with salt to taste and serve, layering slices of brisket with sauce, and surrounding them with potatoes carrots and shallots.