



DAVIES
VINEYARDS

FEBRUARY 2024 CLUB NEWSLETTER

Dear Schramsberg and Davies Club Members,

On behalf of our family and winery team, we extend our appreciation for your enthusiasm for our wines, and we send best wishes for a great year ahead! In the relative quiet of winter here in Napa Valley, the vineyards are dormant; yet riddling and disgorging continues unabated in the cellar, blending of the 2023 sparkling base wines is coming together, and we prepare to bottle our 2022 Pinot Noir red wines. It's busy, albeit less so than in the summer and fall. That leaves a bit more time to take stock and to plan, not only for the year ahead, but for the years to follow as well. We're freed up to contemplate, to formulate, to wait, and to pray - for rain, peace, prosperity, and stellar vintages ahead.

2024 will be an exciting year to be sure! It's a presidential election year, the summer Olympics return to Paris, Schramsberg will celebrate its 60th sparkling harvest, and Monique and I will celebrate our 20th wedding anniversary. Yeah!!! We're committed to placing more focus on family this year. With wine industry news sometimes being dominated by the stories of family-owned wineries being sold to larger conglomerates, our family is pleased to report that we are working towards a successful transition with our business from generation two to generation three. It's a slow, deliberate process, which we will nudging steadily along for many years to come.

Progress is being made! We're thrilled that our niece, Abbie, has committed to a third year working in the cellar at the world-class Domaine Serene winery in Oregon and that our nephew, Jack, has just taken a sales position with the outstanding wine and spirits wholesaler, RNDC, on the San Francisco Bay Peninsula. Meanwhile, our oldest son, Emrys, is in his first year at the University of Denver; middle son, Nelson, is in his senior year of high school; and youngest son, Hughie, is in his freshman year. We are proud of all five of them!



The Davies family during the holidays from L to R: Hughie, Hugh, Nelson, Monique & Emrys.

And we're celebrating with some new and old releases that we're also delighted to share with you. For the Davies red wine club members, we present two vineyard-designate Pinot Noirs and our Napa Valley appellation Cabernet Sauvignon, all from the 2021 vintage. Two of our more linear and elegant Pinot Noirs, the Keefer Ranch bottling is the second from our estate vineyard in Sonoma's Russian River Valley and the Ferrington is our thirteenth from this acclaimed vineyard at the base of the northeastern hills in Mendocino's Anderson Valley. 2021 was the second exceptionally dry year in a row along the North Coast, delivering lower yields with dense flavor. The Napa Cabernet bottling, assembled from the full range of vineyards in our program from Diamond Mountain to Coombsville, delivers great depth with touches of Malbec, Petit Verdot and Merlot blended as well.

Jack & Jamie's Circle members, who receive both our library and our smallest production Davies red wine selections each quarter, will be delighted to find a 2014 Napa Valley Cabernet Sauvignon in their shipment, reflecting another seven years of bottle age in our cellars. Also included is our first bottling (2020) of the Oliven Calistoga Cabernet Sauvignon, produced from Jon and Joy Alferness' vineyard along the alluvial base of Mt. St. Helena. Picked three days

before the Glass Fire exploded, we are overjoyed to have been able to make this tasty batch of just 75 cases.

For the Schramsberg sparkling club members, we have packaged two unique Pinot Noir - based offerings for February. Aged for nearly ten years on its yeast lees in our caves, the 2013 late disgorged Blanc de Noirs exhibits the classic nuttiness, creaminess and baked fruit notes that typify the style. Alongside is the 2017 Extra Brut, with nearly six years on the yeast, this edgy, flavorful style is sure to please.

Lastly, for our Riddler's Circle Members, we have bundled additional sparkling bottles into the shipment, including two from our library. Look out for the 2008 J. Schram! Disgorged over seven years ago, the caramelized and glazed fruit depth of age is singing here. Who's got caviar! Our very best Chardonnay Brut bottling of that vintage featured the Tognetti and Jones Carneros and Keefer Russian River vineyards. The 2015 Blanc de Blancs, disgorged six years ago, should be the perfect match for the lobster tail or the fresh cracked crab. We loved the crisp, seasoned 1999 Blanc de Blancs with our "Dungeness" over the holidays.

From all of us at Davies and Schramsberg, we again share gratitude for your enthusiasm for our winemaking efforts. Each year brings new promise and opportunity, and we will look forward to sharing our new offerings as they emerge throughout 2024 and beyond. Please reach out for a visit when next in Napa Valley. Camp Schramsberg is coming up in March and Camp Davies in October! Club parties are on tap across the year, along with events across the country. And then there's the July trip around the North and Baltic Seas! Let's go, 2024!

Wishing each of you, and your families, the very best for the year ahead,

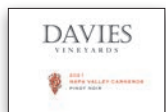
Hugh, Monique and the
Schramsberg / Davies Family

Davies Club and Jack & Jamie's Circle

*(The Davies Club will receive 1 bottle each of the 2021 Davies Napa Cabernet Sauvignon, 2021 Davies Ferrington & Keefer Pinot Noirs for \$175. *)
(Jack & Jamie's Circle will receive 1 bottle of the Davies Napa Cabernet Sauvignon, 2 bottles of the Davies Ferrington & Keefer Pinot Noirs plus 1 bottle of the 2020 Davies Oliven Cabernet Sauvignon & 2014 Davies Napa Cabernet Sauvignon for \$470. *)*

2021 DAVIES VINEYARDS CABERNET SAUVIGNON NAPA VALLEY CARNEROS

TASTING NOTES - "This 2021 Napa Valley Cabernet Sauvignon has rich aromas of blackberry, black cherry, and plum, with notes of cocoa powder, coffee, barrel spice, sage, and light herbal notes. A broad and juicy entry of raspberry welcomes the palate, along with black pepper and tobacco. The layered flavors in this wine are supported by well-structured and fine-grained tannins with a dynamic finish."



VARIETAL COMPOSITION: 77% Cabernet Sauvignon, 15% Malbec, 6% Petit Verdot, 2% Merlot
BARREL AGING (FRENCH OAK): 20 months (71% new)
ALCOHOL: 15.0%
SUGGESTED RETAIL: \$75

2020 DAVIES VINEYARDS CABERNET SAUVIGNON OLIVEN VINEYARD CALISTOGA NAPA VALLEY

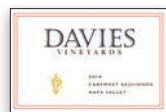
TASTING NOTES - "This 2020 Oliven Vineyard Cabernet Sauvignon presents aromas of blueberry, cherry, cassis, and plum, layered with notes of crushed herb, tobacco leaf, forest floor, and mocha. A broad and juicy entry, with layers of blackberry and raspberry coulis, leads to a lush midpalate with hints of cocoa nib, marshmallow, and espresso. The finish resonates with velvety and fine-grained tannins, balanced structure and longevity."



VARIETAL COMPOSITION: 100% Cabernet Sauvignon
BARREL AGING (FRENCH OAK): 22 months (50% new)
ALCOHOL: 14.8%
SUGGESTED RETAIL: \$115

2014 DAVIES VINEYARDS CABERNET SAUVIGNON NAPA VALLEY

TASTING NOTES - "The 2014 Napa Valley Cabernet opens with vibrant aromas of mixed berry and is accentuated by clove and Mexican chocolate. The bright entry of raspberry and cherry crisp flavors on the palate emphasizes the aromas and are supported by a youthful finish."



VARIETAL COMPOSITION: 88% Cabernet Sauvignon, 8% Petit Verdot, 2% Malbec, 2% Merlot
BARREL AGING (FRENCH OAK): 24 months (74% new)
ALCOHOL: 14.7%
SUGGESTED RETAIL: \$55

2021 DAVIES VINEYARDS PINOT NOIR FERRINGTON VINEYARDS ANDERSON VALLEY

TASTING NOTES - "This Ferrington Vineyards Pinot Noir delivers aromas of dark cherry, plum and dried orange peel, with layers of dark cocoa, vanilla, and coffee. With a bright entry, the palate's dense midpalate presents flavors of boysenberry and red cherry, with a barely noticeable undertone of red licorice that lingers on the finish."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (27% new, 37% once used)
ALCOHOL: 14.5%
SUGGESTED RETAIL: \$80

2021 DAVIES VINEYARDS PINOT NOIR KEEFER RANCH RUSSIAN RIVER VALLEY

TASTING NOTES - "This Keefer Ranch Pinot Noir opens with aromas of berry pie, black plum, and dried cherry, which are supported with hints of cocoa, cinnamon, bay leaf and maple. The palate presents a silky entry that reveals a broad and luscious center, showcasing juicy flavors of Bing cherry, raspberry, red mulberry, and cranberry. Nuances of rhubarb, coffee, and dark chocolate interplay with the primary flavors, bringing subtle complexity and depth."



VARIETAL COMPOSITION: 100% Pinot Noir
BARREL AGING (FRENCH OAK): 15 months (20% new, 60% once used)
ALCOHOL: 14.6%
SUGGESTED RETAIL: \$80



50% Total Recycled Fiber



Cellar Club

(1 bottle of each for \$160*)

2017 EXTRA BRUT

TASTING NOTES - “This 2017 Extra Brut has rich aromas of peach, pear, strawberry, and cantaloupe, with subtle hints of candied citrus, rose hip, and brioche. A crisp entry, carried by layers of grapefruit and lemon-lime zest, leads to a juicy, rich, and generous mid-palate that showcases subtle notes of honey and graham cracker. A full mouthfeel and crisp acidity lead to a long finish.”



VARIETAL COMPOSITION: 83% Pinot Noir, 17% Chardonnay

BARREL FERMENTATION: 22%

ALCOHOL: 13.3%

SUGGESTED RETAIL: \$105

2013 BLANC DE NOIRS LATE DISGORGED

TASTING NOTES - “This 2013 Blanc de Noirs Late Disgorged features aromas of peach cobbler, orange custard, toffee, ginger, and brioche. A rich and bright entry of red berry, dried pear, and baked apple on the palate leads to a juicy center of caramelized grapefruit and drives to a tangy and lingering finish.”



VARIETAL COMPOSITION: 85% Pinot Noir, 15% Chardonnay

BARREL FERMENTATION: 35%

ALCOHOL: 13.0%

SUGGESTED RETAIL: \$105

Riddler's Circle

(6 bottles for \$500*)

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

2008 J. SCHRAM

TASTING NOTES - “The 2008 J. Schram opens with bright aromas of baked apple, meyer lemon, and pineapple, followed by nuances of honey, toffee, and cinnamon toast. On first sip, caramel and caramelized pear flavors are present, which are accentuated by layers of persimmon and baked pineapple. The palate's texture is rich and coating on entry. A long finish is driven by generous and bright acidity.”



VARIETAL COMPOSITION: 82% Chardonnay, 18% Pinot Noir

BARREL FERMENTATION: 35%

ALCOHOL: 12.9%

SUGGESTED RETAIL: \$160

2015 BLANC DE BLANCS

TASTING NOTES - “This wine has bright aromas of apple, tropical fruit and baked bread, which intermingle with hints of lemon blossom, vanilla wafer and baked pear. Candied citrus, green apple, apricot, and pineapple vibrate on the palate, which ends clean and refreshing with a quenching drive.”



VARIETAL COMPOSITION: 100% Chardonnay

BARREL FERMENTATION: 18%

ALCOHOL: 12.4%

SUGGESTED RETAIL: \$80

**plus tax and handling where applicable*

WINEMAKERS: Hugh Davies, Sean Thompson, and Jessica Koga



Schramsberg and Davies Vineyards Reviews:

WINE ENTHUSIAST

2021 DAVIES VINEYARDS "POSEIDON VINEYARD" PINOT NOIR

95 POINTS
Not obviously oaky, this savory, complex wine captures interest with mellow, mulled-cherry flavors and subtle earthy, leafy, woody accents that merit contemplation. Soft tannins and a gentle texture lend an ethereal feel to this distinctive wine. — Jim Gordon, December 2023

2014 DAVIES VINEYARDS NAPA VALLEY CABERNET SAUVIGNON – LIBRARY

94 POINTS
This blends vineyards from across the valley, successfully capturing a compact and full-bodied explosion of black cherry and chocolate that benefits from bright, balanced acidity. Though offering depth and concentration, it finds a focused freshness that adds length and breadth. —Virginie Boone, September 2017

2021 DAVIES VINEYARDS "KEEFER RANCH" PINOT NOIR

93 POINTS
Rich, relaxed and soothing, this full-bodied, velvety-textured wine fills the mouth with delicious cinnamon, cherry pie and clove nuances that keep you coming back for more. With soft acidity and rounded tannins, it's difficult to resist. — Jim Gordon, December 2023

2021 DAVIES VINEYARDS NAPA VALLEY CARNEROS PINOT NOIR

93 POINTS
This Burgundian-style wine offers good red and black fruit flavors and a savory, mushroom and forest-floor expression that takes over the midpalate and finish. A silky texture is lightly tannic, nicely tangy and appetizing. — Jim Gordon, December 2023

2021 DAVIES VINEYARDS SONOMA COAST PINOT NOIR

92 POINTS
Very ripe and rich, this full-bodied wine wraps soft tannins and abundant oak spices around dark plums and cooked cherries for a suave, plush expression that's gentle on the palate. — Jim Gordon, December 2023

All In The Family...

We bought a second home in Stuart, Florida and wanted to celebrate the moving in with a 1999 Magnum of Schramsberg Reserve. We are so Thankful for you guys and y'all have been there through the birth of our second daughter to the purchase of the 2nd house to many more memories! We live on Mariner Sands Golf course part time now.

Ty and Dina, Amarillo, TX and Stuart, FL - Cellar Club 2004-2007, Riddler's Circle 2007-2021, Cellar Club since 2021



My fav 2 words together "Late Disgorged"
Merry Christmas from San Francisco ♥♥
Matt & Natasha, San Francisco, CA
Cellar Club since 2014

All In The Family...



My 15yr wedding anniversary (2008) is next week. For our 10yr anniversary (2018) my wife and I were in Napa and came home with a 2008 bottle of J Schram Noir (among many others).

Bryan and Desiree, Pflugerville, TX - *Cellar Club Since 2018*



This is Isla, parents are Nick and Siobhan, grandparents are John & Julie. (John is a back-packing buddy of Hugh Davies, Schramsberg Vintner and Winemaker).

John & Julie, Portland, OR - Cellar Club 2007-2014, Davies Club 2014-2017, Cellar Club since 2017



We fell in love with Schramsberg and the Schramsberg experience on our honeymoon in the spring of 2014. Joining the wine club shortly thereafter, it was a pleasure to quarterly indulge and reminisce about our newlywed bliss. In the spring of 2016, we found out that we were pregnant with twins. This was an amazing blessing while also frightening us about our future responsibilities..... At that time we left the wine club and curbed extra spending with the unknowns that were out in front of us. We were blessed with twin girls (Lux & Cali) on Halloween Day of 2016. While the first few years were seemingly a blur; we have made it out of the infant and toddler stage as our daughters are now seven (7) years old. As our ten (10) year wedding anniversary is approaching, we thought what a great way to treat ourselves again and jump back into the Cellar Club. We can't wait to visit the Schramsberg estate again in 2024 and beyond.

Rick & Kate, Muskego, WI - Cellar Club 2014-16, 2023 current



Schramsberg visitors enjoying a spring release event in the olive grove in our Diamond Mountain vineyards.

Winemakers Corner: Report for Winter 2023

JESSICA'S CORNER

Happy New Year and greetings from Schramsberg and Davies Vineyards!

After a late vintage, we're finally rolling into a normal schedule and have momentarily tucked away the 2023 vintage wines. Our winemaking team has already made our initial evaluations of the sparkling base wines and will begin the blending process, starting with our J. Schram

tier of wines and continuing down the line until we finish with the non-vintage Mirabelle blends. This process will take the next few months as we debate which of our lots come together to make the best representation of both our house style and the vintage.

Over on the Davies Vineyards side, we're focusing on getting our 2022 vintage Pinot Noirs to bottle. Right after the

holidays, we return to the cellar to rack the barrels to tank, make any last alterations to the blends that we might think are necessary, and then filter and bottle the finalized blends. By this stage it finally resembles the end product that we will share with all of you, our friends and family, expressing all of the hard work that our team has put into each and every drop of wine since the grapes arrived in our cellar.



 Hugh Davies
Vintner

 Sean Thompson
Director of Winemaking

 Jessica Koga
Winemaker (Schramsberg)

20 Minute Miso Ginger Beef and Broccoli

Recipe Courtesy of Tieghan Gerard

PAIR WITH DAVIES NAPA VALLEY CABERNET SAUVIGNON
SERVES 6



INGREDIENTS

Sauce

- ½ C. Tamari or soy sauce
- ½ C. Bone broth
- 2 T. White miso paste
- 2 t. Honey
- 2-3 T. Thai red curry paste
- 2 T. Ginger juice (from the pickled ginger jar)
- 1 T. Toasted sesame oil
- 1 T. Flour or gluten-free flour

The Beef

- 1 ½ lbs Flank steak, thinly sliced
- Black pepper
- 3 C. Broccoli florets
- 2 T. Ghee or extra virgin olive oil
- 2 Shallots, sliced
- 1 T. Fresh chopped ginger
- 4 Cloves garlic, chopped
- 2 T. Sesame seeds
- Green onions and pickled ginger, for serving

INSTRUCTIONS

1. To make the sauce. Combine all ingredients in a glass jar and whisk to combine.
2. Season the beef with black pepper. Heat the ghee in a large skillet over high heat. Add the beef and cook, undisturbed, until seared, 2 minutes. Toss the meat, add the broccoli, shallots, ginger, and garlic. Cook for 2-3 minutes, until fragrant.
3. Pour in the sauce. Simmer for 5 minutes, until the sauce coats the beef and broccoli.
4. Remove from the heat. Serve the beef and broccoli over rice, topped with toasted sesame seeds, green onions, and pickled ginger.



CAVE TOURS WITH RESERVE WINES & CHEESE PAIRINGS

Offering an enchanting experience, guests embark on a historic tour to explore the winery's hand-dug caves and méthode traditionnelle of sparkling wine. The tour culminates with an array of Schramsberg & Davies Vineyards reserve wines, expertly matched with artisanal cheeses ensuring a well-rounded and memorable experience.

BOOK NOW AT WWW.SCHRAMSBERG.COM/VISIT/VISIT-SCHRAMSBERG



DAVIES
VINEYARDS

TASTING EXPERIENCES

Wine & Caviar Brunch: Guests can begin the day with a combination of extravagant bubbles and reds along with an exuberant brunch. The experience features Regiis Ova Caviar and skillfully paired savory bites, including a decadent Cheesecake with lemon curd to complete a delightful wine and food adventure.

Cheese Plate: Crafted to complement any wine tasting, a platter featuring a trio of artisan cheeses, accompanied by crisp crackers, Marcona almonds, and a delectable preserve, sets the stage for wine connoisseurs to embark on a delightful journey exploring the harmonious interplay of flavors between their wines and an artfully selected array of cheeses.

Regiis Ova Caviar Flight: This assortment comprises 15 grams each of Regiis Ova Caviars, specifically Siberian, Ossetra, and Kaluga, accompanied by potato chips, crackers, and crème fraîche. This addition offers a wonderful opportunity to delve into diverse caviar varieties and appreciate how they interact with wine, enhancing your culinary exploration.

Regiis Ova Ossetra Caviar: An option to add 30 grams of Regiis Ova Ossetra and accompaniment to any tasting. This caviar is a true delicacy that is beautiful in both appearance and taste with a nutty and buttery flavor profile sure to elevate any wine experience you choose.

BOOK NOW AT WWW.DAVIESVINEYARDS.COM/VISIT/VISIT_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 707-709-4252; 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.

- For tour/tasting reservations email visitorcenter@schramsberg.com (707-942-4558) or 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.
 - \$500/\$1,000 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 \$500 one shipment of 12 bottles at \$1,000 in December*).**
 - \$470/\$940 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$470 and one at \$940 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.
 - \$160/\$320 per **Cellar Club** shipment (*three shipments of 2 bottles at \$160 and 1 shipment of 4 bottles at \$320 in December*).**
 - \$175/\$350 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$175 and one at \$350 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)

2024

FEBRUARY

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|-------|---|
| 12 | February Club Packages Ship |
| 14-18 | Vintner Weekend at Triple Creek Ranch
Darby, Montana
800-654-2943
info@triplecreekranch.com |
| 25 | Sampling with the Sharks
Villa Ragusa, Campbell, CA
800-654-2943
www.nhl.com/sharks/sharksfoundation/sampling-with-the-sharks |

MARCH

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| 7-9 | Red, White & Snow 20th Annual Culinary and Ski Event
Park City, Utah
redwhiteandsnow.org |
| 10-12 | Spring Camp Schramsberg
www.schramsberg.com/events/camp-schramsberg-spring |

APRIL

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| 8 | April Club Packages Ship |
| TBD | Wine Spectator Grand Tour
www.grandtour.winespectator.com |

MAY

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| 11 | Spring Release Event
Schramsberg Vineyards |
| 24-26 | Bottlerock Napa Valley
www.bottlerocknapavalley.com |
| 31- | Collective Napa Valley Auction Weekend
www.collectivenapavalley.org |

JUNE

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| -1 | Collective Napa Valley Auction Weekend
www.collectivenapavalley.org |
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JULY

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| 12-26 | Northern Delights Vintner Cruise with Hugh & Monique Davies
www.schramsberg.com/events/northern-delights-2024-vintner-cruise-with-hugh-monique-davies |
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Please check our events page on our website as we are frequently adding new events.
www.schramsberg.com/visit/events

Current Offerings

DAVIES VINEYARDS



DIAMOND MOUNTAIN ESTATE MEMBER PRICE

J. DAVIES ESTATE "JAMIE" CABERNET SAUVIGNON

750 ML	2019	LIMITED AVAILABILITY	\$ 221.00
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CABERNET SAUVIGNON MEMBER PRICE

OLIVEN VINEYARD, CALISTOGA, NAPA VALLEY

750 ML	2020	LIMITED AVAILABILITY	\$ 97.75
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WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

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

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

750 ML	2019	LIMITED AVAILABILITY	\$ 97.75
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NAPA VALLEY

750 ML	2021	NEW RELEASE	\$ 63.75
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PINOT NOIR MEMBER PRICE

FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML	2021	NEW RELEASE	\$ 68.00
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KEEFER RANCH, RUSSIAN RIVER VALLEY

750 ML	2021	NEW RELEASE	\$ 68.00
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PINOT NOIR - CONTINUED

MEMBER PRICE

POSEIDON VINEYARDS, NAPA VALLEY CARNEROS

750 ML	2021	LIMITED AVAILABILITY	\$ 68.00
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ANDERSON VALLEY

750 ML	2021		\$ 46.75
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750 ML	2020	LIMITED AVAILABILITY	\$ 46.75
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SONOMA COAST

750 ML	2021	LIMITED AVAILABILITY	\$ 46.75
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NAPA-CARNEROS

750 ML	2021	LIMITED AVAILABILITY	\$ 46.75
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SCHRAMSBERG VINEYARDS

J. SCHRAM BLANCS

MEMBER PRICE

750 ML	2014	LIMITED AVAILABILITY	\$ 119.00
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1.5 L	2014		\$ 255.00
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J. SCHRAM NOIRS

MEMBER PRICE

750 ML	2014		\$ 119.00
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1.5 L	2014		\$ 255.00
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APPELLATION/VINEYARD DESIGNATE

CAMINANTE DEL CIELO VINEYARD, MARIN COUNTY BLANC DE NOIRS

750 ML	2018		\$ 89.25
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POSEIDON VINEYARD, NAPA VALLEY CARNEROS BLANC DE BLANCS

750 ML	2018		\$ 89.25
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BLANC DE BLANCS

MEMBER PRICE

375 ML	2021		\$ 23.80
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750 ML	2020		\$ 37.40
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1.5 L	2020		\$ 80.75
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3 L	2018		\$ 297.50
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9 L	2017	LIMITED AVAILABILITY	\$ 935.00
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LATE DISGORGED

BLANC DE NOIRS LD

MEMBER PRICE

750 ML	2013	NEW RELEASE	\$ 89.25
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BLANC DE NOIRS

MEMBER PRICE

750 ML	2020		\$ 39.10
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EXTRA BRUT

MEMBER PRICE

750 ML	2017	NEW RELEASE	\$ 89.25
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BRUT ROSÉ

MEMBER PRICE

750 ML	2020		\$ 42.50
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1.5 L	2019		\$ 93.50
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CRÉMANT DEMI-SEC

MEMBER PRICE

750 ML	2020		\$ 39.10
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MIRABELLE BRUT 32ND BOTTLING

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 26.35
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MIRABELLE BRUT ROSÉ 32ND BOTTLING

MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 28.05
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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.

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

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Sweet Potato and Feta Bourekas

BOUREKAS ARE CRISP, SAVORY LITTLE PARCELS FILLED WITH ANYTHING FROM VEGETABLES AND CHEESE TO GROUND MEAT.

INSPIRED BY HIS GRANDMOTHER'S RECIPE, CHEF MICHAEL SOLOMONOV'S VERSION IS STUFFED WITH SWEET POTATO, BULGARIAN FETA, DILL, AND OLIVES. THESE APPETIZERS PAIR EQUALLY WELL WITH PINOT NOIR AND BLANC DE NOIRS.



INGREDIENTS

- 1 Small sweet potato (about 8 ounces), peeled and cut into 1-inch cubes
- ⅓ C. Crumbled Bulgarian feta cheese
- ¼ C. Roughly chopped fresh dill
- 1 T. Finely chopped kalamata olives
- ½ t. Kosher salt
- 1 Large egg, lightly beaten, divided
- 1 (17.3-ounce) package frozen puff pastry sheets, thawed
- 2 t. Water
- Sesame seeds

INSTRUCTIONS

1. Place sweet potato cubes in a small saucepan; add cold water to cover by 2 inches. Bring to a boil over high; reduce heat to medium-low, and simmer until potatoes are fork-tender, about 10 minutes. Drain; transfer to a medium bowl.
2. Let cool completely, about 30 minutes.
3. Add feta, dill, olives, salt, and 2 tablespoons of egg; mash mixture with a fork until almost creamy (some lumps are OK).
4. Preheat oven to 400°F. On a lightly floured surface, roll 1 pastry sheet into a 12-inch square. Cut sheet into 16 (3-inch) squares.
5. Transfer squares to a parchment paper-lined baking sheet. Whisk together 2 teaspoons water and remaining beaten egg (about 2 tablespoons) in a small bowl.
6. Spoon a scant 2 teaspoons sweet potato mixture onto center of each square; brush edges lightly with egg wash. Fold each square over to make a triangle. Using the tines of a fork, crimp edges to seal.
7. Transfer to a second parchment paper-lined baking sheet. Repeat rolling and filling procedures with remaining puff pastry sheet and remaining sweet potato mixture.
8. Lightly brush tops with remaining egg wash; sprinkle with sesame seeds. Refrigerate on baking sheets 15 minutes.
9. Bake on same oven rack in preheated oven until golden brown, about 25 minutes, rotating baking sheets (front to back) halfway through baking. (If pans don't fit on same rack, bake separately.)
10. Serve Warm