



DAVIES  
VINEYARDS

## OCTOBER 2023 CLUB NEWSLETTER

### *Dear Schramsberg and Davies Club Members,*

On behalf of our family and winery teams, we extend our best harvest greetings to you all. Your continued enthusiasm for our sparkling and red wines is greatly appreciated, supporting our intent to explore California's North Coast in the pursuit of crafting world-class bottles. Still immersed in the 2023 harvest, we are thrilled to report that this year's relatively cool, late growing season is producing outstanding results. Long hang time affords us the opportunity to develop denser flavor while retaining bright acidity. This is a year when the deep, cold Pacific is making its presence known in our region. And vineyard yields are coming in higher than we've seen since 2018 and 2019. Let's go!

We remember that not all years are like this one and are grateful for the support that we received when our community was hit by wildfires in 2017 and 2020. With that in mind, we are motivated to direct 20% of all wine sales proceeds at our fall "Aloha" club party to assist our friends in Maui that were impacted by their wildfire this summer. We look forward to seeing many of you up in the Grove on that day or at other events that we have planned for the balance of the year at Schramsberg on Diamond Mountain, Davies in St. Helena or across the country. Also note that we have about 20 spots left for our Baltic and North Sea Cruise next July! Check out the itinerary. It will be one of those great trips of our lives!

Now, on to the October club shipments! Our winemakers have created a delicious array to share with you. First up, for our Davies red wine members, we have the 20th vintage of our flagship J. Davies Estate Diamond Mountain Cabernet Sauvignon. The 2020 growing season was the most difficult of any in our family's

58 years. Chased by the Covid-19 pandemic and ultimately wildfire that burned through our hills, we've never worked harder to produce 275 cases, harvesting only 10% of our estate prior to the Glass Fire. Coupled with that collector's item is the 8th bottling of the Georgian Pinot Noir, farmed by long-time partner Paul Ardzooni in the Anderson Valley's most western deep end. Jack & Jamie's Club members will also receive the 8th vintage of "Jamie", the crown jewel in our Davies red wine program. Just 200 cases of the 2019 were produced, representing the top eight Cabernet barrels from our Diamond Estate with kisses of Malbec and Petit Verdot rounding the edges.

First up for the Schramsberg Cellar Club members is our most opulent and sumptuous sparkling offering of each vintage, the J. Schram Noirs. The depth and concentration of the early, low-yielding

2014 season is captured here, representing Marin's Redding Ranch, Sonoma's Piedra Libre, and Mendocino's Juster Vineyards. Nine years old upon release, this bottle will continue to develop intriguing flavor and nuance for decades to come. Paired with it is the 2019 Querencia Rose, featuring our best lots from the Napa Carneros. This bright, crisp pink bubbly is Chardonnay-dominant at its core while layered with tasty Pinot Noirs, some fermented in contact with skins to give us just the right color and freshness of berry flavors. Proceeds from the sale of Querencia have helped us develop the JLD Agricultural Fund, which this past year provided eight scholarships to local college-bound students, supported the Napa Vine Trail, and contributed to our county's Million Trees initiative. Lastly, our Riddler's Circle members will also receive two select sparkling bottles from our library: 2009 Brut Green Valley and 2014 Schramsberg Blanc de Noirs.

We invite you to enjoy the special bottles included in this quarter's shipment with friends and family. They should help punctuate the great moments that life brings. Our family was thrilled to celebrate our father Jack Davies' 100th heavenly birthday in tandem with the release of the 2014 J. Schram Blancs this past June. In September, we dropped our eldest son, Emrys, off for his freshman year at the University of Denver and couldn't resist ordering a bottle of our Blanc de Noirs from the list at North Italia Restaurant just blocks from campus.

With gratitude again for your enthusiasm and support, we send our very best wishes to all of you.

Very Sincerely,

Hugh, Monique and the  
Schramsberg / Davies Family



*Emrys Davies stomping the first pressload of grapes, during the 2023 harvest toast at Schramsberg. Emrys headed to Colorado two weeks later, to start his first year at college.*

# Cellar Club

(1 bottle of each for \$160\*)

## 2014 J. Schram Noirs

**TASTING NOTES** - "This 2014 J. Schram Noirs exhibits lively aromas of apricot, poached pear, and baked apple, along with hints of lemon curd, spun honey, and vanilla. The palate delivers a round and juicy entry of baked peach, leading to a tart center with flavors of ripe nectarine and kiwi. Hints of sourdough toast and custard carry to the finish."



**VARIETAL COMPOSITION:** 81% Pinot Noir, 19% Chardonnay  
**BARREL FERMENTATION:** 36%  
**ALCOHOL:** 12.8%  
**SUGGESTED RETAIL:** \$140

## 2019 QUERENCIA

**TASTING NOTES** - "The 2019 Querencia blooms with aromas of red apple, tangerine, nectarine, melon, raspberry, and apricot, interlaced with subtle notes of sugar cookie, puff pastry, and vanilla wafer. The palate sustains bright, juicy flavors of citrus, hibiscus, lemon-lime, strawberry-rhubarb, and cherry, which are complemented with a bouquet of lychee, candied peach, marzipan, and graham cracker, all leading to a quenching finish."



**VARIETAL COMPOSITION:** 70% Pinot Noir, 30% Chardonnay  
**BARREL FERMENTATION:** 28%  
**ALCOHOL:** 12.3%  
**SUGGESTED RETAIL:** \$75

*\*plus tax and handling where applicable*

# Riddler's Circle

(6 bottles for \$500\*)

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

## 2009 BRUT SONOMA COUNTY GREEN VALLEY

**TASTING NOTES** - "The 2009 Brut Sonoma County Green Valley has bursting aromas of Gravenstein apple, fresh apricot and sweet lime. The fruitful nose is complemented by notes of warm sourdough and almond. On the palate, there are flavors of guava, tangerine and lemon. Crisp on entry, the wine finishes with long, lingering acidity."



**VARIETAL COMPOSITION:** 100% Chardonnay  
**BARREL FERMENTATION:** 32%  
**ALCOHOL:** 13.3%  
**SUGGESTED RETAIL:** \$130

## 2014 BLANC DE NOIRS

**TASTING NOTES** - "This Blanc de Noirs expresses generous aromas of red apple, apricot, and candied lemon, which gradually layer with fragrances of graham cracker and sourdough bread. Lush flavors coat the palate with cantaloupe, peach, and an added hint of vanilla and marzipan. The crisp acidity gives way to a floral, honeyed finish."



**VARIETAL COMPOSITION:** 90% Pinot Noir, 10% Chardonnay  
**BARREL FERMENTATION:** 29%  
**ALCOHOL:** 12.9%  
**SUGGESTED RETAIL:** \$85

**WINEMAKERS:** Hugh Davies, Sean Thompson, and Jessica Koga



*The Schramberg and Davies teams celebrating the first day of the 2023 harvest with a glass of our Querencia Rosé!*



# Davies Club and Jack & Jamie's Circle

*(The Davies Club receives 1 bottle each of the 2020 J. Davies Cab and 2021 Davies Georgian Pinot for \$175. Jack & Jamie's Circle receives 2 bottles of the 2020 J. Davies Cab, plus 1 bottle each of the 2021 Davies Georgian Pinot and 2019 Jamie Cab for \$470.)*

## 2019 J. DAVIES "JAMIE" CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT, NAPA VALLEY

**TASTING NOTES** - "This J. Davies Estate 'Jamie' Cabernet Sauvignon unveils aromas of raspberry, red currant, plum, and blueberry pie, touched with layers of oregano, black pepper, tobacco leaf, lavender, toasted pecan, and dark chocolate. The palate presents a generous entry of juicy black cherry and blackberry, which builds to a balanced midpalate with hints of mocha and anise. The wine's layered flavors are supported by well-structured tannins and a lingering finish."



**VARIETAL COMPOSITION:** 89% Cabernet Sauvignon, 6% Malbec, 5% Petit Verdot  
**BARREL AGING (FRENCH OAK):** 28 months (75% new)  
**ALCOHOL:** 15.2%  
**SUGGESTED RETAIL:** \$260

## 2020 J. DAVIES ESTATE CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT, NAPA VALLEY

**TASTING NOTES** - "This 2020 J. Davies Estate Cabernet Sauvignon reveals an enticing bouquet of black cherry, blueberry, and plum, interlaced with notes of dark chocolate, mocha, cola spice, and crushed herb. The palate is juicy and round on entry. Dense black fruits and raspberry flavors are complemented by nuances of milk chocolate, coffee, nutmeg, and Indian spice. The finish is generous and concentrated, culminating in a long finish with powerful and complex layers."



**VARIETAL COMPOSITION:** 88% Cabernet Sauvignon, 12% Malbec  
**BARREL AGING (FRENCH OAK):** 22 months (58% new)  
**ALCOHOL:** 14.3%  
**SUGGESTED RETAIL:** \$140

## 2021 DAVIES VINEYARDS PINOT NOIR GOORGIAN VINEYARDS, ANDERSON VALLEY

**TASTING NOTES** - "This Georgian Vineyards Pinot Noir has a bouquet of dark plum, black raspberry, blueberry, and dried cranberry, with alluring aromas of dark chocolate, cinnamon, and sage intermingled within. Tart cherry, red currant, apple, and rhubarb create a refreshing and vibrant introduction on the palate. The wine's weight and density are perfectly balanced, contributing to a well-structured yet elegant mouthfeel."



**VARIETAL COMPOSITION:** 100% Pinot Noir  
**BARREL AGING (FRENCH OAK):** 15 months (40% new, 30% once used)  
**ALCOHOL:** 14.3%  
**SUGGESTED RETAIL:** \$80

# Schramsberg and Davies Vineyards Reviews:

## MEDIA OCT 2023

We were thrilled to have our 2019 Blanc de Blancs served for the state dinner for South Korean President Yoon Suk-yeol and his wife Kim Keon-hee in May at the White House.

There were articles in the Press Democrat, North Bay Business Journal, The Washington Post, The Korea Daily, The Hill, Washington Examiner and many social media groups.



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

94-96  
POINTS

The 2019 Cabernet Sauvignon Jamie is a selection of the best barrels in the cellar. It offers up copious blackberry jam, chocolate, spice, licorice and sweet spices. There is plenty of textural richness, but also a fair amount of new oak, something I don't think this wine really needs, as the underlying material is in no way lacking substance.  
- January 2022



## 2014 J. SCHRAM ROSÉ

93  
POINTS

A luxurious and full-bodied blush, with rich strawberry and peach flavors highlighted by apple tart and baked ginger accents as this builds opulence on the lingering finish.  
- Tim Fish Issue Date: Web Only - April 2023

## MIRABELLE BRUT (31ST BOTTLING)

92  
POINTS

Plush and expressive, featuring fresh apple and cherry flavors, with brioche and hazelnut accents that glide on the alluring finish. - Tim Fish Issue Date: Web Only - April 2023

# Schramsberg and Davies Vineyards Reviews:

## WINE ENTHUSIAST

### The Best Wine and Steak Pairing in Napa Right Now

#### DAVIES 2019 RENTERIA 360 VINEYARD CABERNET SAUVIGNON

95  
POINTS

Velvety tannins weave in and out of vivid dark-plum and black-currant flavors in this full-bodied, fruit-centered wine. Attractive, light oak accents of cedar, wood char and anise add complexity, and the wine's concentration lets the pure fruit notes build on the palate and linger on the finish. Cellar Selection - J.G

#### 2004 SCHRAMSBERG RESERVE, LATE DISGORGED

##### - EDITORS' CHOICE

98  
POINTS

The deep, golden-amber hue in the glass is immediately visually engaging. One sniff enlivens the senses with aromas of baked baguette, baking spices, apple, poached pear, potpourri, hay, white pepper, and blond caramel. The palate is dry, with beautiful acidity that rides through the center adding midpalate lift to this full-bodied sparkler, complete with a finessed mousse structure and a finish that lasts forever. - Stacy Briscoe - Issue Date: May 2023

#### 2004 J. SCHRAM, LATE DISGORGED - EDITORS' CHOICE

98  
POINTS

Intense aromatics engage and entice immediately with notes of fresh and roasted apple, nutmeg, clove, cumin, crusty pastry, baked quince, poached pear, lemon zest and peach skin. This is a fuller-bodied sparkler, balanced with an elegantly elevated acidic backbone, and a soft mousse structure. The finish is long and leaves the palate with a kick of spice. - Stacy Briscoe - Issue Date: May 2023

#### 2011 SCHRAMSBERG BLANC DE BLANCS, LATE DISGORGED

96  
POINTS

This dry sparkling wine made from 100% Chardonnay grapes exudes pronounced aromas immediately: just-baked bread with all the baking spices—cumin, coriander, even some saffron and turmeric spice—along with notes of baked apple, quince and pastry. Enjoy a savory palate complemented by a lovely elevated acidity and an extremely fine mousse structure. This wine has a nice weight, teetering on full bodied. And let's not forget the lingering finish. - Stacy Briscoe - Issue Date: May 2023

#### 2019 SCHRAMSBERG BRUT ROSÉ

93  
POINTS

A well-rounded, easily enjoyable sparkling rosé, this offers a persistent fine-bubbled mousse structure, resulting in an overall smooth drinking experience. You will find nuanced aromas and flavors of citrus blossom, grapefruit, watermelon, white strawberries, dewy morning grass, and a wet stone minerality, with just a hint of those autolytic toasty notes. The finish lingers with additional florals of pink roses and fresh daisies. - Stacy Briscoe - Issue Date: May 2023

#### 2020 DAVIES VINEYARDS NOBLES VINEYARD PINOT NOIR

##### - YEARS BEST PINOT NOIR

93  
POINTS

This carries the forest green scent of the far-coast hills, a savory pinot noir with mineral intensity. The wine's cherry-red fruit ripens on the eastern, leeward slopes of the second ridge in from the Pacific, that ripeness tamed by an earthy evergreen scent lasts for minutes, as if breathing the air at the edge of a redwood grove. - Joshua Greene - Issue Date: Spring 2023

## All In The Family...



We always enjoy opening a bottle of Schramsberg for a special occasion – meaning any day that ends with the letter y! I'm always impressed with the complexities of your great bubbles – both aromas and tastes. Here is a picture of my new wife and I enjoying a bottle of J. Schram 2006 to celebrate the occasion!

Dawn & Paul, Lafayette, CO  
Cellar Club since 2009



Our Carolina and her husband Mike, celebrating their wedding day with Schramsberg Brut Rosé in Coconut Grove, Florida. Brut Rosé is our favorite sparkling wine and couldn't think of toasting to Caro and Mike with anything else!

Max & Isa, Coral Gables, FL - Cellar Club since 2013



# All In The Family...



We enjoy all of the great bottles we get in our Riddler's Circle shipments but sharing this Salamanazar with friends at our pig road was extra special. It was also an excellent pairing with the pork!

*Clint & Karen, Overland Park, KS - Cellar Club since 2017, Riddler's Circle since 2021*



Today was a massive day in our household. I had a project that launched today after 6 months of planning and our beloved dog Astro made it through his ACL surgery on both hind legs (bi-lateral TPLO). We needed a way to celebrate, and what better way than with this beautiful bottle of heaven! Thank you for making such wonderful wine to help us celebrate this very emotional day. Cheers!

*Sara & Jim, Mequon, WI - Cellar Club since 2022*



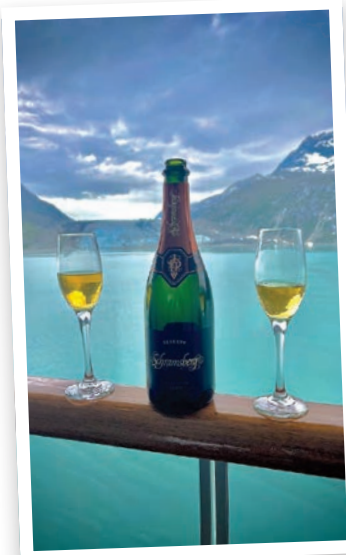
You were so kind to send us a Davies onesie – even though he's only 4 ½ months and the onesie is a 12 month size – it fits him because he's a chunk! ♥ Thank you!

*Megan & Matt, Mansfield, TX  
Davies Club since 2023. Cellar Club 2022-2023*

Hey Guys!! Thanks!! We joined the club during our 10 year anniversary in 2017, after the cellar tour and wine pairing, stayed at the pink mansion (RIP). Our trip was an anniversary cruise to Alaska. 16 years with the best wife every ☺ Picture was shot at Glacier Bay National Park in/near Icy Strait Point in Alaska. Bottle was a 2001 Late Disgorged Reserve. One glass took a fall after the picture. Such a loss ☹

We thoroughly enjoy being members, and Marsha especially loves the caviar tasting (ask Rimple!!). We have cellared a few bottles for future occasions.

*Marsha & Curt, Sunnyvale, CA & Downers Grove, IL - Cellar Club since 2017*



Oh gosh, I don't know how long we've been going to Schramsberg. We love it. Seems like 15ish years? Maybe longer? Ashley and I visited on our first trip together to the valley 14 years ago, and I went with a friend before that. We make Schramsberg a part of every occasion we can think of. We had multiple cases of Schramsberg at our wedding reception, we've shared amazing bottles to celebrate milestones, anniversaries, our daughters' births, just about every holiday... We could go on and on. Y'all have been amazing, the property is gorgeous, and the wines are always the best every year. We're due for another visit soon.

Thank you again,

*Danny and Ashley, Franklin, TN  
Cellar Club since 2012*

When I first saw the Criscione Vineyards Cabernet I knew I had to have some as my maiden name happens to be Criscione. Upon further research I learned the Criscione vineyards were owned by Joe Criscione and his wife. Therefore, my family could not have picked a more appropriate bottle to celebrate the 92nd birthday of my father, Joe Criscione! It was a truly magnificent wine as is evidenced by the big smiles on the faces of my Dad, my brother and my nephew - all named Joe Criscione! Three generations celebrating with your outstanding wine. Priceless. With sincere thanks from all of us,

*Sabrina & Daniel, Sebastian, FL - Cellar and Davies Club since 2022*





# Winemakers Corner: Report for Summer 2023

## JESSICA'S CORNER

Harvest is finally in full swing here at Schramsberg! The grapes showed up a little later than usual, with harvest beginning on August 23rd! This is the latest we've started picking since 2011! As of today, we've brought in about 25% of our fruit for the vintage and the quality has us all excited for what will hopefully be a spectacular vintage. Yields are looking high and after a few years of coming in short, that's a welcome sigh of relief from some of our grower-partners. The rains we got over the last winter have certainly helped and the cool and comfortable weather we've had this whole summer has made things slow and steady for picking. Our crew has started running our press 24/7 and we're all looking forward to powering through the next rush of sparkling grapes before the red wine harvest begins.

Down at the Davies Vineyards winery in St. Helena, we've got some fancy new equipment we're excited to start using, including new tanks, a new peristaltic pump to move grapes to those new tanks, and an optical sorter to make the wines cleaner, fresher, and better than they've ever been before. It's an exciting time and we're happy to be utilizing some new-to-us technology to help improve the program down there.



*Winemaking team sabering with our Querencia for the beginning of the 2023 harvest on the press pad above the winery.*

 **Hugh Davies**  
Vintner

 **Sean Thompson**  
Director of Winemaking

 **Jessica Koga**  
Winemaker (Schramsberg)

## Sail The Baltic And North Seas With Hugh & Monique Davies

### 2024 VINTNER CRUISE ANNOUNCEMENT

**July 12-26, pre-cruise land tours July 10-12**

We are truly thrilled to be able to offer you a chance to join us on our 2024 Vintner Cruise. The promise of beautiful seas, exotic ports, delicious food, and extraordinary wine awaits each of us, as we board the luxurious Regent Seven Seas Navigator on a 14-day adventure of a lifetime.

Our cruise itinerary takes us around the Baltic and North Seas, starting in Sweden, and docking in Finland, Estonia, Latvia, Sweden, Poland, Denmark, Germany, England, Belgium and Netherlands. In addition to visiting 13 cities steeped in history and undergoing culinary renaissances, you will also be invited to join us for wine receptions and seminars while on board, as well as a winemaker dinner paired with a selection of Schramsberg and Davies Vineyards wines. We love these on-board events, as it is during these times that we get to share our wines with you and pass on our passion for what we are doing at our wineries in the Napa Valley.

We are once again working with Food & Wine Trails, as they have worked well with us on our past trips, with the ability to coordinate first-class cruises and have a superb network of local guides across the



world. We are excited that they were able to connect us with Regent Seven Seas for this itinerary, as this all-inclusive cruise line is world-famous for its cuisine, attention to details, round-trip business class air included on intercontinental flights, and luxurious amenities.

To heighten your vacation experience with us, Food & Wine Trails will once again coordinate exclusive land excursions



throughout the trip, including a visit to Southern England's sparkling wine houses. These private group excursions will be hosted by local experts and will provide you with an in-depth education on the cities we visit.

For more information about the trip, please visit: <https://www.foodandwinetrails.com/cruises/schramsbergdavies2024/>

We look forward to seeing you onboard!

**INGREDIENTS**

2 lb	Boneless pork shoulder roast (blade or butt)
½ t.	Each salt and pepper
2 T.	Canola oil
1	Large onion, chopped
1	Each carrot and celery stalk, chopped
3	Cloves garlic, minced
2	Sprigs fresh rosemary
1 C.	Dry red wine
1 C.	Beef broth
3 T.	Tomato paste
1	Bay leaf
1	Can (19 oz) white beans, drained and rinsed

**Gremolata:**

⅓ C.	Chopped fresh Italian parsley
2	Cloves garlic, minced
2 t.	Lemon zest
Pinch	Each salt and pepper

## Pork Roast with Gremolata

PAIR WITH GOORGIAN VINEYARDS PINOT NOIR

SERVES 6-8

**INSTRUCTIONS**

- Cut pork shoulder into 2 inch (5 cm) pieces and toss with salt and pepper.
- In a large shallow saucepan or deep skillet, heat oil over medium-high heat. Brown pork on all sides and remove to a plate; reduce heat to medium-low.
- Add onion, carrot, and celery and cook, stirring for 5 minutes or until softened. Stir in garlic and rosemary to coat. Add red wine and stir to scrape up brown bits from bottom of pan; bring to a boil. Return pork and any accumulated juices to pan. Whisk together broth and tomato paste and stir into saucepan with bay leaf. Cover and simmer gently for about 2 hours or until pork is very tender. Stir in white beans and cover and cook for 10 minutes or until beans are heated through.
- Gremolata: Meanwhile, in a small bowl, stir together parsley, garlic, lemon zest, salt, and pepper. Spoon out pork into shallow bowls and sprinkle each with Gremolata to serve.

*We invite you to visit us during your next trip to the Napa Valley.  
In addition to our traditional tour/tastings, we offer elevated tastings at both wineries.*

**WINE & CAVIAR BRUNCH AT DAVIES**

There isn't a better way to start your day than with a combination of bubbles and reds with amazing caviar and brunch pairings. An educational tasting of Schramsberg Vineyards sparkling wines and Davies Vineyards reds, paired with Regiis Ova Caviar; Tortilla Española; Sautéed Wild Mushrooms, Polenta Cake and Seared local Five Dot Ranch Tenderloin; and a decadent Cheesecake with lemon curd to highlight the principles of wine and food pairings.

**Cost: \$180 per person, Club members: \$130 per person**

**WINE & CHEESE PAIRING AT SCHRAMSBERG****Cave Tour with Reserve Wine & Cheese Pairing**

After touring through our historic caves and learning the rich history of Schramsberg, with an explanation of traditional method of making sparkling wines, you will be guided through a fun exploration of nuances between food and how each of these can affect the way you taste and experience flavors. You will taste a combination of our limited sparkling and still wines accompanied by artisan cheeses.

**Cost: \$135 per person, Club members: \$65 per person**

# 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.
  - \$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)

2023

### OCTOBER

- |    |  |
|----|--|
| 7  | <b>Fall Release Event</b><br><b>Schramsberg Vineyards</b><br><i>Shop.schramsberg.com</i>   |
| 9  | <b>October Club Packages Ship</b>  |
| 12 | <b>Winemaker Dinner</b><br><b>The Restaurant at DeLille Cellars</b><br>Woodinville, WA<br><i>delillecellars.com/events/schramsberg-vineyards-winemaker-dinner</i>                        |
| 12 | <b>Winemaker Dinner</b><br><b>Forest Highlands Golf Club</b><br>Flagstaff, AZ<br><i>fhhgc.com or 928-525-5200</i>  |
| 12 | <b>Winemaker Dinner</b><br><b>Farm to Vine - Town Meeting Bistro at Inn at Hastings Park</b><br>Lexington, MA<br><i>innathastingspark.com/dining/town-meeting-bistro or 781-301-6655</i> |

### NOVEMBER

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| 11 | <b>Holiday Shopping Day</b><br><b>Schramsberg Vineyards Caves</b><br><i>Shop.schramsberg.com</i> |
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### DECEMBER

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|---|------------------------------------|
| 4 | <b>December Club Packages Ship</b> |
|---|------------------------------------|

2024

### FEBRUARY

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|-------|--|
| 12    | <b>February Club Packages Ship</b>   |
| 14-18 | <b>Vintner Weekend at Triple Creek Ranch</b><br>Darby, Montana<br>800-654-2943<br><i>info@triplecreekranch.com</i> |

Please check our events page on our website as we are frequently adding new events.  
[www.schramsberg.com/visit/events](http://www.schramsberg.com/visit/events)



50% Total Recycled Fiber



# Current Offerings

## DAVIES VINEYARDS

### DIAMOND MOUNTAIN ESTATE MEMBER PRICE

#### J. DAVIES ESTATE CABERNET SAUVIGNON

750 ML	2020	NEW RELEASE	\$ 119.00
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### CABERNET SAUVIGNON MEMBER PRICE

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

750 ML	2019		\$ 106.25
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#### RED CAP VINEYARD, HOWELL MTN., 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	\$ 102.00
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#### SAINT HELENA

750 ML	2019		\$ 97.75
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750 ML	2018	LIMITED AVAILABILITY	\$ 89.25
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#### NAPA VALLEY

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

#### NOBLES VINEYARD, SONOMA COAST

750 ML	2021	NEW RELEASE	\$ 46.75
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#### GOORGIAN VINEYARD, ANDERSON VALLEY

750 ML	2021	NEW RELEASE	\$ 68.00
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#### THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 68.00
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#### KEEFER RANCH, RUSSIAN RIVER VALLEY

750 ML	2021	NEW RELEASE	\$ 68.00
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#### FERRINGTON VINEYARDS, ANDERSON 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	NEW RELEASE	\$ 68.00
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#### DUTTON-HALLBERG, RUSSIAN RIVER VALLEY

750 ML	2021	NEW RELEASE	\$ 68.00
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#### ANDERSON VALLEY

750 ML	2020		\$ 46.75
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750 ML	2019	LIMITED AVAILABILITY	\$ 46.75
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#### NAPA VALLEY CARNEROS

750 ML	2019	LIMITED AVAILABILITY	\$ 46.75
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### SCHRAMSBERG VINEYARDS

### J. SCHRAM BLANCS

#### MEMBER PRICE

750 ML	2014	NEW RELEASE	\$ 119.00
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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### J. SCHRAM NOIRS

#### MEMBER PRICE

750 ML	2014	NEW RELEASE	\$ 119.00
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1.5 L	2013	LIMITED AVAILABILITY	\$ 221.00
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### LATE DISGORGED

### J. SCHRAM LD

#### MEMBER PRICE

1.5 L	2004	LIMITED AVAILABILITY	\$ 340.00
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### BLANC DE BLANCS

#### MEMBER PRICE

375 ML	2020		\$ 23.80
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750 ML	2020	NEW RELEASE	\$ 37.40
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1.5 L	2020	NEW RELEASE	\$ 80.75
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9 L	2017	LIMITED AVAILABILITY	\$ 935.00
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### BLANC DE NOIRS

#### MEMBER PRICE

750 ML	2020	NEW RELEASE	\$ 39.10
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### EXTRA BRUT - BLANC DE NOIRS

#### MEMBER PRICE

750 ML	2019	NEW RELEASE	\$ 59.50
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### BRUT ROSÉ

#### MEMBER PRICE

750 ML	2019		\$ 42.50
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1.5 L	2019	NEW RELEASE	\$ 93.50
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### CRÉMANT DEMI-SEC

#### MEMBER PRICE

750 ML	2019		\$ 39.10
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### MIRABELLE BRUT 31ST BOTTLING

#### MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 26.35
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### MIRABELLE BRUT ROSÉ 31ST 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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# Caramelized Onion and Gruyere Tart

BY ASHLEY CHRISTENSEN

SERVE WITH J. SCHRAM NOIRS

SERVES 4-6 PEOPLE



## INGREDIENTS

### Pastry:

- 1 C. All-purpose flour
- ¼ C. Plus 2 tablespoons fine white cornmeal
- ½ t. Salt
- 1 Stick (4 ounces) cold unsalted butter, cut into ½-inch cubes
- ¼ C. Ice water

### Filling:

- 1 T. Unsalted butter
- 1 T. Vegetable oil
- 2 Large onions, halved and thinly sliced
- ¼ C. Dry Marsala
- Salt and freshly ground white pepper
- 6 oz. Gruyère cheese, coarsely shredded (1 ½ cups)

## DIRECTIONS

1. In a food processor, pulse the flour with the cornmeal and salt. Add the butter and pulse until the size of small peas. Sprinkle with the water and pulse just until the pastry is evenly moistened. Transfer to a lightly floured board and pat into a disk. Wrap and refrigerate the pastry for 30 minutes.
2. In a large skillet, melt the butter in the vegetable oil. Add the sliced onions, cover and cook over moderate heat, stirring, until softened, about 12 minutes. Uncover the skillet and cook, stirring occasionally, until the onions are very soft and well browned, about 45 minutes longer; add a little water as necessary to prevent the onions from sticking. Add the Marsala and cook until nearly evaporated. Season the onions with salt and white pepper and transfer them to a medium bowl.
3. Meanwhile, preheat the oven to 375°. On a lightly floured work surface, roll out the Buttery Cornmeal Pastry to a 13-inch round, 1/8-inch thick. Wrap the dough around the rolling pin and fit it into a 10-inch fluted tart pan with a removable bottom. Run the rolling pin over the rim to trim off the overhang. Prick the bottom with a fork and refrigerate until chilled, at least 10 minutes.
4. Line the tart shell with foil and fill with pie weights or dried beans. Bake in the center of the oven for about 25 minutes, or until the edge is golden and the center is nearly set. Remove the foil and weights, cover the edge with foil and bake for 5 minutes longer, until the shell is cooked through and golden.
5. Sprinkle the Gruyère into the tart shell and spread the onions on top. Bake for 10 minutes, or until the cheese is melted and the onions are sizzling. Let cool for 15 minutes. Unmold the tart, cut it into wedges and serve warm.