



DAVIES  
VINEYARDS

## APRIL 2021 CLUB NEWSLETTER

### Dear Schramsberg and Davies Club Members,

After what feels like 16 months of winter, we are excited to see many positive changes! Buds are breaking in the vineyards, promising an outstanding vintage season and new green shoots are emerging on the trees charred by last fall's fire, a most welcome sign in our hills. Our kids are going to school five days a week with baseball practice in the afternoon, Covid-19 positivity rates are down, vaccinations are on the rise, and we are thrilled to have visitors again in the Napa Valley.

Are we at the beginning of a new period of opportunity? We're feeling optimistic, as if the roaring '20s really are on their way back after 100 years! We're planning Cellar Club parties, Camp Schramsberg schedules, and the Baltic Sea Cruise, and we invite you to join us as the red lights turn to green. Let's pop some corks and celebrate stronger together!

We have a cellar club shipment that no one will want to miss. Leading off in this package is our 2012 J. Schram Rosé- for many the most anticipated release in our sparkling portfolio each year. My Dad passed away in 1998, the year that we produced our first vintage of J. Schram Rosé, but with my Mom's guidance, we took his notion that "no effort be spared" and "no care be omit-

ted" to craft this bottling. The 2012 is our tenth vintage of J. Schram Rosé, and we think it is as fine as we have produced, carrying delicious, layered flavors of glazed citrus and just-ripened red berries across a long, lingering finish. At just 1.5% of our production, only the top lots from 2012 were carefully blended here.

Alongside, is the newly released 2017 Blanc de Noirs, our 51<sup>st</sup> vintage of this unique brut sparkling style. Tangy, tart Pinot Noir, is gently pressed, fermented off the skins, and aged for just over three years prior to release. This bottling refreshes with crisp peach and zesty pink grapefruit essences giving way to lush, effervescent creaminess on the palate. We love this wine!

The Davies Club will receive the first of the 2018 Diamond Mountain Estate Cabernets, the "jd". Crafted for an early release, with soft tannin and only 50% new oak, this Cabernet gives hints of cocoa, coffee, and spice, allowing bright, lively blackberry, cherry, and currant fruit to shine.

Two 2018 Sonoma Coast Vineyard Designate Pinot Noirs round out the shipment. Our tenth vintage of Nobles Fort Ross - Seaview speaks to a successful partnership with Marvin Nobles and his family's vineyard 1,100 feet above the Pacific in northwest Sonoma County. One of the last Pinot vineyards we harvest, delicious cherry and rich strawberry depth on a sharp, tart frame is characteristic.



*The Schramsberg Vineyards visitor center is open! Come join us for a seated tasting of our sparkling wines.*

The Perry Ranch Pinot Noir commemorates a 20-year relationship with Steve Dutton and his team in Sonoma's Green Valley to the south of the Russian River as it heads to the ocean. This site's gently sloping Goldridge Loam soils are similar to those of our neighboring Keefer Ranch vineyard property. This is our first bottling from this site, and its polished, refined nature has quickly become a favorite of our winery team.

We send a big shout out to our Riddler's & Jack & Jamie's Circle members with some delicious library selections! The 2007 Reserve and 2011 Blanc de Noirs are headed to the Riddler's. Jack & Jamie's Circle members are getting a bottle of our 4th vintage of J. Davies Cabernet from 2004. How cool is that!

Again, on behalf of all of us at Schramsberg and Davies, we offer our sincere gratitude for your membership. We hope that these special wines bring you a sense of the pleasure that we had in making them. We wish you good health and positive momentum in the months ahead!

Hugh, Monique and the Schramsberg / Davies Family



*The hospitality staff at Davies Vineyards in St. Helena is looking forward to welcoming you back for a visit soon.*

# Cellar Club

(1 bottle of each for \$135\*)

(The Cellar Club receives one bottle of each of the following: 2012 J. Schram Rosé and 2017 Blanc de Noirs.)

## 2012 J. SCHRAM ROSÉ

**TASTING NOTES** - “The 2012 J. Schram Rosé immediately pleases the eye with its copper tinged, pale salmon color. It opens with aromas of apricot and strawberry shortcake, balanced by aspects of candied orange, peach, plum and vanilla wafer. Layers of cranberry, raspberry, cherry and green apple suffuse the palate, with honey and brown sugar adding additional complexity. Rich, vibrant with bright acidity, and closing with a well-integrated finish, this wine is truly a feast for the senses.”



**VARIETAL COMPOSITION:** 59% Chardonnay, 41% Pinot Noir

**BARREL FERMENTATION:** 40%

**ALCOHOL:** 12.8%

**SUGGESTED RETAIL:** \$160

## 2017 BLANC DE NOIRS

**TASTING NOTES** - “The 2017 Blanc de Noirs has generous aromas of Honeycrisp apple, apricot, white peach and candied ginger. It’s vibrant and fresh nose is complemented by notes of orange zest, honey, and sugar cookie. On the palate, there are juicy flavors of Asian pear, pineapple, white grapefruit, and honeysuckle, with soft touches of meringue cookie, cinnamon, and toasted almond. The quenching long finish is fresh, with a bright clean acidity.”



**VARIETAL COMPOSITION:** 83% Pinot Noir, 17% Chardonnay

**BARREL FERMENTATION:** 30%

**ALCOHOL:** 12.6%

**SUGGESTED RETAIL:** \$43

*\*plus tax and handling where applicable*



# Riddler's Circle

(6 bottles for \$450\*)

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

## 2007 RESERVE

**TASTING NOTES** - “The 2007 Reserve exhibits bursting, fruitful aromas of apricot, dried strawberry and brûléed grapefruit, that gain complexity with touches of marzipan, honey and truffles. Flavors of mandarin orange, Montmorency cherries, and lemon candy are followed by developed notes of toasted almond, and English toffee. The palate is rich on entry with a dense structure supported by long mouthwatering acidity.”



**VARIETAL COMPOSITION:** 76% Pinot Noir, 24% Chardonnay

**BARREL FERMENTATION:** 40%

**ALCOHOL:** 13.2%

**SUGGESTED RETAIL:** \$180

## 2011 BLANC DE NOIRS

**TASTING NOTES** - “The first impression of the 2011 Blanc de Noir showcases the sustained aromas of cherry, strawberry and tangerine, which gradually layers with the fragrance of warm bread dough and toasted almond. The palate is bright on entry, with lush flavors of Rainier cherry, juicy orange and wild berry. The wine boasts a finish with crisp mouthwatering acidity that is long and lingering.”



**VARIETAL COMPOSITION:** 89% Pinot Noir, 11% Chardonnay

**BARREL FERMENTATION:** 32%

**ALCOHOL:** 11.8%

**SUGGESTED RETAIL:** \$75

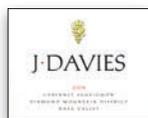


# Davies Club and Jack & Jamie's Circle

*(The Davies Club receives 1 bottle each of the 2018 jd Cabernet Sauvignon, and the 2018 Nobles & Perry Ranch Pinot Noirs for \$150. Jack & Jamie's Circle receives 2 bottles each of the above, plus 1 bottle of 2004 J. Davies Estate Cabernet Sauvignon for \$425.)*

## 2004 J. DAVIES ESTATE CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT NAPA VALLEY

**TASTING NOTES** - “Generous aromas of mocha-laced boysenberry and blackberry are complimented with anise, clove and cassis. The initial palate exudes the lush, wild berry character of Diamond Mountain fruit. Dark berry, ripe plum and chocolate notes are layered in, creating a seamless transition to refined, plush tannins on the finish.”



**VARIETAL COMPOSITION:** 80% Cabernet Sauvignon, 8% Malbec, 7% Petit Verdot, 5% Merlot

**BARREL AGING (FRENCH OAK):** 19 months (75% new)

**ALCOHOL:** 14.6%

**SUGGESTED RETAIL:** \$185

## 2018 DAVIES VINEYARDS PINOT NOIR NOBLES VINEYARD FORT ROSS-SEAVIEW, SONOMA COAST

**TASTING NOTES** - “The Nobles Pinot Noir starts off with aromas of rich strawberry, black cherry, and Earl Grey tea, followed gracefully by coriander and exotic spices. The palate offers a juicy mid-palate of blueberry and plum layered with mocha and rhubarb, closing with a long-integrated acidity.”



**VARIETAL COMPOSITION:** 100% Pinot Noir

**BARREL AGING (FRENCH OAK):** 15 months (40% new, 20% once used)

**ALCOHOL:** 14.7%

**SUGGESTED RETAIL:** \$70

## 2018 J. DAVIS ESTATE “JD” CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

**TASTING NOTES** - “The 2018 J. Davies Estate “jd” Cabernet opens with aromas of blackberry, currants, milk chocolate, and sour cherry, accentuated by fresh coffee, dense and dark dried plum, and red licorice. The palate’s lush entry of strawberry pie precedes a lightly floral mid-palate. Well-structured tannins are infused with a hint of dark chocolate, cocoa and vanilla, culminating with a bright and lively finish.”



**VARIETAL COMPOSITION:** 88% Cabernet Sauvignon, 6% Malbec, 6% Petit Verdot

**BARREL AGING (FRENCH OAK):** 21 months (50% new)

**ALCOHOL:** 14.9%

**SUGGESTED RETAIL:** \$70

## 2018 DAVIES VINEYARDS PINOT NOIR PERRY RANCH VINEYARD RUSSIAN RIVER VALLEY

**TASTING NOTES** - “The Perry Ranch Pinot Noir has pleasant aromas of brambly raspberry, bright cherry, coriander and dried orange peel. The palate combines a juicy entry of strawberry and pomegranate layered on the backbone of tangy cranberry with a clean bright acidity.”



**VARIETAL COMPOSITION:** 100% Pinot Noir

**BARREL AGING (FRENCH OAK):** 15 months (36% new, 43% once used)

**ALCOHOL:** 14.4%

**SUGGESTED RETAIL:** \$70



*Nobles Vineyard in the Fort Ross-Seaview area shrouded in coastal fog.*

# Schramsberg and Davies Vineyards Reviews:

## 2012 J. SCHRAM ROSÉ, NORTH COAST CELLAR SELECTION ADVANCED BUYING GUIDE



97  
POINTS

This wonderful wine layers together subtle red fruit, cinnamon, tamarind and savory, meaty accents for an extraordinarily complex outcome. Mouthfilling and rich in texture but also lively and bright in underlying acidity, it is beautifully balanced and will age well. (April 2021)

## 2012 J. SCHRAM ROSÉ, NORTH COAST



97  
POINTS

As deep, as rich and as refined as a champenized Rosé is likely to be, the 2012 J. Schram once again garners top marks and stands at the head of its class. It is both fruity and highly autolyzed with layer upon layer of cherries and creamy yeast, and, for all of its riveting richness, it evokes an uncanny sense of polish and real elegance. It is guaranteed to complement a serving of pan-seared foie gras or the likes of Lobster Newburg in ways that few wines can do, but it is just as sure to make even everyday fare more memorable than might be imagined. It is that good! (December 2020)

## 2018 J. DAVIES ESTATE "JD" CABERNET SAUVIGNON, DIAMOND MOUNTAIN DISTRICT



91  
POINTS

The 2018 Cabernet Sauvignon J.D. is the entry-level wine from Davies estate on Diamond Mountain. Ripe, plummy and wonderfully seductive, the 2018 is a real joy to taste today. Juicy black cherry, plum, mocha, spice and licorice are nicely pushed forward in this open-knit, inviting Cabernet. (January 2021)

## 2016 BLANC DE NOIRS, NORTH COAST CELLAR SELECTION



90  
POINTS

This straw-colored Blanc de Noirs from Schramsberg opens with lots of randomly streaming tiny and small bubbles. It opens with a lemon, ginger and bread dough bouquet. On the palate, this wine is light bodied with plus acidity with forward flavors. Those flavors are lemon, golden delicious apple and chalky minerality. I also detected notes of chamomile tea, brioche and almond mixed in. The finish is dry, and its acidity and flavors fade away nicely. This Sparkling wine would pair well swordfish skewers. (November 2020)

## All In The Family...



Hello! We noticed in our most recent wine shipment that members have written you notes that were included in the newsletter. We wanted to pass along some photos from our wedding on October 10, 2020. We had an intimate wedding with our children in the beautiful California redwoods in a small town called Canyon near our home, followed by a casual celebration in our backyard with our newly blended family. We toasted with our favorite bubbles from one of our wine club shipments, of course! Thank you for being a part of our wedding, as well as the many other celebrations we've had toasting your wine!

*Andrea and Graham, Moraga, CA - Cellar Club members since 2019*

Hello friends! We wanted to share a few photos highlighting the joy Schramsberg brought to our new neighbors in East Dallas. We recently moved to a new neighborhood, and as a gift and hello, we personally wrapped and delivered 4 cases of blanc de blanc to our new neighbors. Not surprisingly, it was a hit! Thanks for always bringing us joy with your wine!

Have a great 2021!

JC, Emily and Caroline, Dallas, TX  
*Cellar Club members since 2020*



# All In The Family...



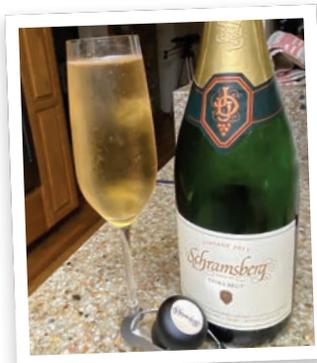
Just wanted to tell you how happy we are to be a Cellar Club member and to be able to enjoy the fabulous sparkling wines sent to our doorstep! Schramsberg bubbles has become a family tradition for every big celebration. I'm enclosing a picture of Michelle and I celebrating our 30th wedding anniversary with friends at Walloon Lake in Northern Michigan. The 2016 Blanc de Blancs was a huge hit! Our only regret is that we didn't bring two magnums! And here is a photo of our youngest daughter Jacalyn at her 21st birthday!

Hope you all are staying safe. Thanks again for everything!

*Michelle & Steve, Lake Orion, MI  
Cellar Club members since 2017*



Please meet Chewie, a Maltipoo, about 14 years old. He is proudly wearing one of our Schramsbaby onesies modified for him by his mom. He loves to go for walks, drives, play with corks, destroy the squeakers on his plush toys and cuddling with mom while she enjoys a glass of bubbly. He belongs to our Administrative Assistant Ileana and her fiancée Derek from Napa, CA.



I got my club shipment today and Sue and I celebrated. We doubled our pleasure with this very delicious bottle of bubbles along with my maple smoked sockeye salmon!

*Warren & Sue,  
Petaluma, CA  
Cellar Club members  
since 2004*

# Love is in the air... and bubbles are in the glass.

This past February, over 50 guests joined Schramsberg's EVP, Fred Zammataro in beautiful Darby, Montana at the Triple Creek Ranch for a romantic and activity filled Valentine's weekend. This is becoming an annual tradition for us. 2020 was our maiden voyage to the ranch and we were dazzled by the experience. Mark your calendars, we will be returning for a third installment over Valentine's Day weekend 2022.

Triple Creek is a luxurious, Relais & Chateau certified ranch in the Bitterroot Valley of Western Montana. The ranch sprawls over 26,000 acres with wild, free roaming elk and bison, and soaring eagles. The culinary program is world-class and the ranch maintains a Wine Spectator awarded wine cellar that we are proud to be a part of.

Schramsberg and Davies members enjoyed "Logging Camp", an outdoor activity lead by ranch hands and wranglers. We learned archery, hatchet throwing, log cutting with a cross-cut saw, survival fire making (just like on Survivor) and branding with red hot irons, right out of the fire. Indoor activities included wine seminars, cooking classes, spa treatments, meditation and yoga.

The owners of the resort, Barbara and Craig Barrett, have the largest private collection of western art in the US, with over 8,000 pieces of fine art on display throughout the ranch. Each log cabin is comfortable and beautifully appointed. Start your day with a fresh mug of coffee in front of a roaring fire, or star gaze into the distant Montana sky with a glass of wine while unwinding in your private hot tub.

Please come join us for a fun-filled and romantic Valentine's Day weekend in 2022. This event sold out this year and is expected to do so again.



1. Craig Barrett, owner of Triple Creek Ranch

2. Davies Club members Lynn & Rob working as a team with the cross-cut saw.

3. Jack & Jamie's Circle members Miguel & Yvonne have fun testing their connection in a spin-off of "The Newlywed Game".

4. Riddler's Circle members Laurel & Bruce settle in for a guided tasting in the main lodge.

5. Club members Deborah and Cheryl enjoy a ride through the snow.

# Set Sail with Hugh and Monique Davies in 2022

The high seas are calling, as we look to set sail in 2022 on the ultra-luxurious Crystal Cruises Symphony, on a 12 night Baltic and North Sea cruise.

In response to the continued uncertainties with traveling in 2021, we are excited to announce that we have been able to reschedule our highly anticipated Vintner Cruise to July 19-31, 2022. This updated adventure will start in London/Dover England, and will visit six world-class cities along the North and Baltic Seas, including Amsterdam, Copenhagen,



gen, Tallinn, St. Petersburg, Helsinki and Stockholm. In addition to visiting cities that are steeped in centuries of history, we have also arranged for a once-in-a-lifetime pre-cruise visit to Southern England's sparkling wine region, where we will be able to explore the beautiful vineyards, meet some of the top producers in the region, and of course taste through the delicious sparkling wines crafted by the talented winemakers of the area.



## Wine Program Highlights:

- Personally hosted by Schramsberg & Davies Vintners, Hugh & Monique Davies
- Exclusive onboard events including welcome & farewell receptions, and wine seminars & tastings dedicate to Schramsberg and Davies wines
- Private Vintner dinner, paired with Schramsberg and Davies wines
- Food & Wine Trails optional wine themed pre-cruise and shore tours in select ports

## Cruise Highlights:

- \$100 shipboard credit per stateroom (exclusive to our group)
- Pre-paid shipboard gratuities (exclusive to our group)
- Free unlimited Wifi
- Unlimited fine wines, premium spirits and champagne

For more information, go to <https://www.foodandwinetrails.com/cruises/schramsbergdavies2022/>, call 707-526-2922, or email [info@foodandwinetrails.com](mailto:info@foodandwinetrails.com)

## Satay Beef Skewers with Peanut Sauce

SERVE WITH J. DAVIES "JD" ESTATE CABERNET SAUVIGNON

### INGREDIENTS:

#### Beef Skewers

- 1 lb. Beef skirt steak cut in 1-inch strips
- 2 T. Lemon juice
- 2 T. Fresh ginger grated
- 2 T. Soy sauce
- 2 Cloves garlic grated
- 1 T. Chili paste
- 1 t. Fish sauce
- 16 Wooden skewers soaked in water
- Chopped cilantro for garnish

#### Peanut Dipping Sauce

- 4 T. Creamy natural peanut butter
- 1 T. Soy sauce
- 1 T. lemon juice
- 1 t. Fish sauce
- 1 t. Chili paste more or less to taste
- Warm water

### DIRECTIONS:

1. In a medium glass bowl, whisk together beef marinade: lemon juice, ginger, soy sauce, fish sauce, garlic and chili paste. Add beef strips to the bowl and toss well to coat. Let sit at room temperature for 20-30 minutes or marinate in the refrigerator for up to overnight.
2. Prepare peanut dipping sauce by whisking together all ingredients in a small bowl. Slowly add in warm tap water, about a tablespoon at a time, until you reach desired consistency. Reserve for later.
3. Carefully thread each strip of beef on soaked skewers. Grill over medium-high heat for 2-3 minutes per side for medium rare.
4. Let beef skewers rest for 10 minutes before sprinkling with cilantro and serving with creamy peanut dipping sauce.



# Winemakers Corner: Report for Winter 2020

## JESSICA'S CORNER

Hello from Saint Helena! It's been a whirlwind of a year so far and I'm not sure how it's April already, but I'm looking forward to spring and sun and the 2021 vintage progressing! In the winery, we're assembling our 2019 Cabernet blends and doing our initial assessments of the 2020 Pinots. This time of the year is cruiser than most and we can focus on the details without all of the chaos that bottling and harvest intrinsically lend to any situation. It's the time that we can spend reorganizing the barrels in the cellar, do a deep clean of the winery, and generally catch our breath before the next project comes around. In addition to that, we've been scouting some new vineyard sites with our viticulturalist, Sam Rubanowitz, and have some fun new places that might make their way into your wine glass in a couple of years. In the meantime, I hope you enjoy your new cellar selections from Davies Vineyards as much as we are.

Cheers!



*Our wine making team: Samantha Rubanowitz (Viticulturalist), Mara Ambrose (Enologist), Anton de Villiers (Associate Winemaker), Sean Thompson (Director of Winemaking), and Jessica Koga (Associate Winemaker).*



*Sean, Anton & Jessica evaluating Pinot Noir blends.*

## ANTON'S CORNER

Tirage bottling is underway. The 2020 J. Schram, Reserve and J. Schram Rose are already on their slow and steady courses to greatness. Eight more years will see them reach the apogee of en-tirage yeast lees ageing. At that point we will disgorge them and believe they'll offer memorable drinking experiences for many years to come. Once more we were very happy to see new vineyards join established ones in this, our top tier. A great affirmation of the effort expended in researching and securing new fruit sources.

From here on blending and bottling will continue thru the end of June when we finally lay down Blanc de Blancs, Mirabelle and Mirabelle Rose. That should allow us time for a little break before harvest potentially kicks off in early August. As always we're trialing a few subtle changes to improve the quality of our wines and the efficiency with which we make them. This year it will include a slight tweak to the nutrient regime of the yeast responsible for the vital second fermentation in bottle.

Our first vines to push out this year were Pinot Noir from the Richburg vineyard in Carneros. No surprises there, it has been our first pick of the season more often than not. Right now it's still a bit early to form a clear view on harvest 2021, but we hope our vineyards, grapes, wines and livelihoods make it unscathed through the fire season. We wish the same for everyone else and a return to normalcy in a post-pandemic world.

Let's raise a glass to herd immunity!

**Hugh Davies**  
Vintner

**Sean Thompson**  
Director of Winemaking

**Jessica Koga**  
Associate Winemaker (Davies)

**Anton deVilliers**  
Associate Winemaker (Schramsberg)

# 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 707-942-2419; 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.

- Special club pricing on all purchases at the winery and on-line (which often include shipping).
- Special "Club Only" member's tasting\* at specified time most days; please call to schedule an appointment. 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).
- Invitations to club and winery events around the country.
- Shipments go out four times a year in February, April, October and December, via FedEx ground, (unless otherwise requested weather permitting). *An adult signature is required. If you are going to be traveling, please let us know and we will postpone your shipment. If you have changed your address or place of business since the last shipment, please let us know at least two weeks prior to the next shipment. Redirects, returns and reshipments will incur additional costs.*
- You may select to use FedEx or UPS 2 day for your shipments at an additional charge. Please let us know your preference.
- Hold for pickup by third party shipper members: please keep in mind your shipments can be delayed 2-3 weeks by your shipper. Please call them direct to check on your shipment and to update address and credit card once you've updated with us.
- Your credit card is charged 7-10 days prior to the shipment to allow us time for processing. *Please notify us of changes prior to processing.*
- We stand behind our wines and will replace any wine that has been compromised and include it with your next club shipment.
- **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary, or discounted, visit for four with every scheduled visit to either of our two wineries.\* Elevated experiences are available to members at a reduced rate.
  - \$460/\$920 per **Riddler's Circle** shipments. Receive double the Cellar Club plus two more (or equivalent) special or library selections (*three shipments of 6 bottles at \$460 one shipment of 12 bottles at \$920 in December*).\*\*
  - \$435/\$870 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$435 and one at \$870 in December*).\*\*
- **Cellar Club and Davies Club** members receive a complimentary, or discounted, visit for two with every scheduled visit to either of our two wineries.\* Elevated experiences are available to members at a reduced rate.
  - \$140/\$280 per **Cellar Club** shipment (*three shipments of 2 bottles at \$140 and 1 shipment of 4 bottles at \$280 in December*).\*\*
  - \$155/\$310 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$155 and one at \$310 in December*).\*\*

\*Member must be present, benefits are not transferable.

\*\*Plus sales tax where applicable and handling for Alaska and Hawaii shipments.

- You must be at least 21 years of age to be a member of our wine club(s). Dates and wines are subject to change, based on weather conditions and wine availability.

## Upcoming Shipments & Events

(event dates and times subject to change, please contact us for details)

2021

APRIL

12-13 April Club Packages Ship

SEPTEMBER

3-5 **Bottle Rock Napa Valley - Tentative**  
Napa Valley Expo Center  
[www.bottlerocknapavalley.com](http://www.bottlerocknapavalley.com)

OCTOBER

11 October Club Packages Ship

21-24 **Kohler Food & Wine Experience**  
Kohler, Wisconsin  
[www.americanclubresort.com](http://www.americanclubresort.com)

DECEMBER

6 December Club Packages Ship

4 Join us in Las Vegas, for Wine Spectator's Grand Tour 2021  
<http://grandtour.winespectator.com>

10 Join us in Washington D.C. for Wine Spectator's Grand Tour 2021  
<http://grandtour.winespectator.com>

15 Join us in Chicago, for Wine Spectator's Grand Tour 2021  
<http://grandtour.winespectator.com>

2022

FEBRUARY

7-8 February Club Packages Ship

10-14 **Vintner Weekend at Triple Creek Ranch**  
Darby, Montana  
[Info@TripleCreekRanch.com](mailto:Info@TripleCreekRanch.com)  
406-821-4600



# Current Offerings

## DAVIES VINEYARDS

### DIAMOND MOUNTAIN ESTATE MEMBER PRICE

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

750 ML	2016	LIMITED AVAILABILITY	\$ 191.25
--------	------	----------------------	-----------

#### J. DAVIES ESTATE CABERNET SAUVIGNON

750 ML	2017		\$ 102.00
--------	------	--	-----------

750 ML	2014		\$ 102.00
--------	------	--	-----------

1.5 L	2017		\$ 204.00
-------	------	--	-----------

#### JD ESTATE CABERNET SAUVIGNON

750 ML	2018	NEW RELEASE	\$ 59.50
--------	------	-------------	----------

## CABERNET SAUVIGNON MEMBER PRICE

### WINFIELD VINEYARD, CALISTOGA, NAPA VALLEY

750 ML	2016		\$ 85.00
--------	------	--	----------

### RENTERIA 360, OAKVILLE, NAPA VALLEY

750 ML	2017		\$ 85.00
--------	------	--	----------

### SAINT HELENA

750 ML	2017	LIMITED AVAILABILITY	\$ 72.25
--------	------	----------------------	----------

### NAPA VALLEY

750 ML	2018		\$ 55.25
--------	------	--	----------

750 ML	2017		\$ 55.25
--------	------	--	----------

750 ML	2016	LIMITED AVAILABILITY	\$ 55.25
--------	------	----------------------	----------



## PINOT NOIR MEMBER PRICE

### FERRINGTON VINEYARDS, ANDERSON VALLEY

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

### GEORGIAN VINEYARDS, ANDERSON VALLEY

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

### HYDE VINEYARDS, NAPA VALLEY CARNEROS

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

### NOBLES VINEYARD, FORT ROSS-SEAVIEW

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

## PINOT NOIR - CONTINUED

### MEMBER PRICE

### PERRY RANCH VINEYARD, RUSSIAN RIVER VALLEY

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

### THREE AMIGOS VINEYARD, NAPA VALLEY CARNEROS

750 ML	2018	LIMITED AVAILABILITY	\$ 59.50
--------	------	----------------------	----------

### ANDERSON VALLEY

750 ML	2018		\$ 38.25
--------	------	--	----------

### NAPA VALLEY CARNEROS

750 ML	2018		\$ 38.25
--------	------	--	----------

## SCHRAMSBERG VINEYARDS

### J. SCHRAM ROSÉ MEMBER PRICE

750 ML	2012	NEW RELEASE	\$ 136.00
--------	------	-------------	-----------

### J. SCHRAM MEMBER PRICE

750 ML	2011	LIMITED AVAILABILITY	\$ 110.50
--------	------	----------------------	-----------

1.5 L	2011	LIMITED AVAILABILITY	\$ 204.00
-------	------	----------------------	-----------

### RESERVE MEMBER PRICE

750 ML	2011		\$ 110.50
--------	------	--	-----------

1.5 L	2011		\$ 204.00
-------	------	--	-----------

1.5 L	2010	LIMITED AVAILABILITY	\$ 204.00
-------	------	----------------------	-----------

### EXTRA BRUT MEMBER PRICE

750 ML	2013		\$ 76.50
--------	------	--	----------

## LATE DISGORGED

### BLANC DE BLANCS LD MEMBER PRICE

750 ML	2008	LIMITED AVAILABILITY	\$ 93.50
--------	------	----------------------	----------

## APPELLATION/VINEYARD DESIGNATE

### SCHWARZE VINEYARD NAPA VALLEY CARNEROS BLANC DE BLANCS

750 ML	2015	LIMITED AVAILABILITY	\$ 76.50
--------	------	----------------------	----------

### PIEDRA LIBRE VINEYARDS SONOMA COAST "FREESTONE-OCCIDENTAL" BRUT

750 ML	2015		\$ 76.50
--------	------	--	----------



## BLANC DE BLANCS MEMBER PRICE

375 ML	2016		\$ 21.25
--------	------	--	----------

750 ML	2018	NEW RELEASE	\$ 34.85
--------	------	-------------	----------

1.5 L	2017	LIMITED AVAILABILITY	\$ 69.70
-------	------	----------------------	----------

3 L	2016		\$ 263.50
-----	------	--	-----------

9 L	2015	LIMITED AVAILABILITY	\$ 816.00
-----	------	----------------------	-----------

12 L	2016		\$ 1,190.00
------	------	--	-------------

## BLANC DE NOIRS MEMBER PRICE

750 ML	2017	NEW RELEASE	\$ 36.55
--------	------	-------------	----------

## BRUT ROSÉ MEMBER PRICE

750 ML	2017		\$ 39.95
--------	------	--	----------

## CRÉMANT DEMI-SEC MEMBER PRICE

750 ML	2017	NEW RELEASE	\$ 36.55
--------	------	-------------	----------

## MIRABELLE BRUT MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 24.65
--------	---------------	--	----------

## MIRABELLE BRUT ROSÉ MEMBER PRICE

750 ML	MULTI VINTAGE		\$ 26.35
--------	---------------	--	----------

## SCHRAMSBERG SABER IN WOOD BOX MEMBER PRICE

SABER			\$ 126.65
-------	--	--	-----------

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

# Buttermilk Fried Chicken

-courtesy of Dave Cruz, Chef de Cuisine at Ad Hoc

PAIR WITH SCHRAMSBERG BLANC DE NOIRS

## INGREDIENTS:

### For the chicken

2 2 ½ pound chickens

### For the Brine

1 gal Water  
1 C. Kosher salt  
6 T. Honey  
12 Bay leaves  
½ C. Garlic gloves, skin left on, smashed  
2 T. Black peppercorns  
3 Large rosemary sprigs  
(about ½ ounce)  
1 Large bunch thyme sprigs  
(about ½ ounce)  
1 Large bunch flat leaf parsley sprigs  
(about 2 ounces)  
2 Large lemons, zested and juiced

### For the Coating

3 C. All purpose flour  
2 T. Garlic powder  
2 T. Onion powder  
2 t. Paprika  
2 t. Cayenne pepper  
2 t. Kosher salt  
½ t. Freshly ground black pepper

### For Frying and Serving

1 qt Buttermilk  
10 C. Peanut oil  
Kosher salt  
Rosemary and thyme sprigs  
for garnishing

## INSTRUCTIONS

1. For the brine: Combine all the ingredients in a large pot, cover, and bring to a boil. Boil for 1 minute, stirring to dissolve the salt. Remove from the heat and cool completely before using.
2. Rinse the chickens and place the chickens in the cold brine and refrigerate overnight or for up to 12 hours. Remove the chicken from the brine and pat the chicken dry, removing any herbs or spices sticking to the skin. With a knife and pair of kitchen shears, cut the chicken up into 8 pieces: 2 legs, 2 thighs, 2 breast halves and 2 wings.
3. For the coating: Mix the coating ingredients together in a bowl and place the buttermilk in a second container.
4. Bring the peanut oil to 330°F in the 6 quart sauté pan.
5. Just before frying, dip each piece of chicken into the coating, patting off the excess, then into the buttermilk and back into the coating. Place the chicken on a parchment lined sheet tray.
6. When the oil has reached the proper temperature, carefully lower the pieces of dark meat into the oil. The temperature of the oil will decrease. Adjust the heat as necessary to bring the oil to proper temperature.
7. Fry the dark meat for about 13 minutes, to a deep golden brown, cooked throughout and very crisp. Remove the chicken to a tray lined with paper towels and sprinkle with salt.
8. Carefully add the white meat to the oil and fry for about 6 to 7 minutes until cooked. Remove to the tray, sprinkle with salt and turn off the heat under the oil.
9. Let the chicken rest for a few minutes to cool slightly.
10. While the chicken rests, add the herb sprigs to the hot oil and let them cook and crisp for a few minutes. Arrange the chicken on the serving platter and garnish with the fried herb sprigs.

