



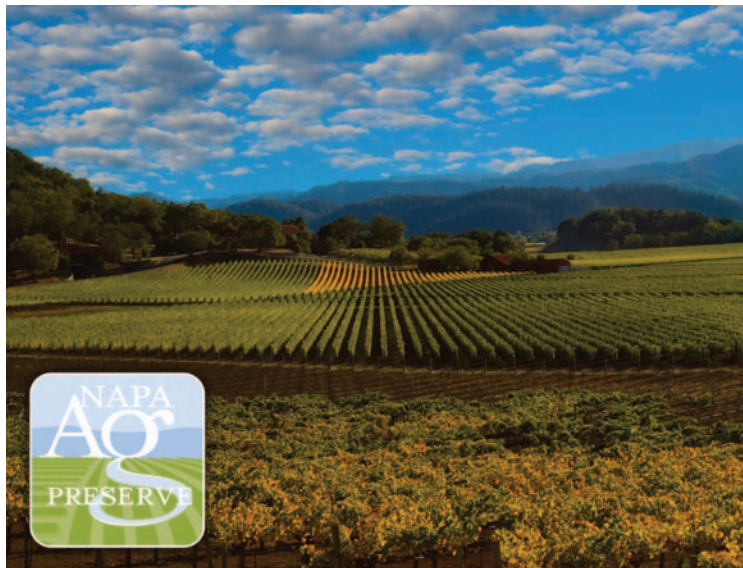
DAVIES
VINEYARDS

OCTOBER 2018 CLUB NEWSLETTER

*Dear Schramsberg and
Davies Club Members,*

Harvest Greetings from all of us on Diamond Mountain and in St. Helena! The 2018 growing season has blessed us with an abundant crop, connecting us back to the heavy rains of the 2016/2017 winter. We started picking for our sparkling wines on August 21, about a week later than average, and later than any season since 2012. Despite persistent hot/dry conditions that have led to difficult fire activity in California again this year, we have enjoyed relatively even heat accumulation in our North Coast vineyard area throughout the summer and have an abundance of top quality wines now filling the cellar. A handful of exciting new vineyards have entered the fold this vintage, including Denali St. Helena Cabernet Sauvignon, Ahollinger Carneros Chardonnay, and Badgeley Sonoma Coast Pinot Noir. In addition, prior to the start of the school year, it was fantastic to have our nephew Jack, niece Abbie, and sons Emrys and Nelson join in the harvest effort.

In this bountiful year, we also commemorate the 50th anniversary of the Napa Valley Agricultural Preserve. Established by the Napa County Board of Supervisors in 1968, this prescient decision ultimately set aside 31,600 acres of prime farmland on our valley floor in a first of its kind agricultural zone. Protected from residential, commercial and industrial subdivision, not a single acre of the Ag Preserve has been rezoned since its designation. Agricultural Watershed zoning has since been placed in the county's hillsides, urban development has been contained within the county's cities, and a thriving agricultural community has been created.



Fifty plus years ago, Jack Davies served as chairman of a citizen committee formed to promote the Agricultural Preserve, and at the time of his passing in 1998, we launched the Jack L. Davies Fund to help build upon this work (jldagfund.org). In 2018, we turned our efforts into high gear, producing road signs marking the corners of the preserve, a mobile educational exhibit with the Napa Valley Museum, an educational kiosk on the Napa Vine Trail, a commemorative live lot at Auction Napa Valley, and an Agricultural Preserve website

(napaagpreserve.org). These initiatives will help us reach a wider audience, as we seek to protect our agricultural legacy for future generations.

We thank all of you Querencia Brut Rosé fans, who have helped us support the Jack L. Davies Ag Fund, and we are thrilled to be including the 2014 vintage in this October's sparkling shipment. Featuring the Tognetti, Hyde, and Jones vineyards in the Napa Valley's Carneros - Bayview pocket, these crisp, tart pink bubbles have been a house favorite for us recently.

Yet the real headliner in our sparkling box this time is the 2009 Reserve. Exhibiting our best Pinot Noir lots from that

late, wet and abundant season nine years ago, this bottle delivers a truly extraordinary range of developed fruit flavors with rich, creamy layers of texture on the palate. Try this bottle with pork chops, duck breast, Thanksgiving turkey or around the fireplace on a cold winter's eve – we love this wine!

For our Davies Club Members, we have included not one, but two bottles of our flagship J. Davies Estate Diamond Mountain Cabernet Sauvignon from the 2015 vintage. Our fifteenth

bottling of this wine, from a remarkably early, dry and low-yielding season, is the first to include all five of the red wine grape varieties grown on our home property. The Cabernet Sauvignon base is lifted by the dark berry essence of Malbec, rounded with the firm structure of Petit Verdot, and kissed with the sweet herbal spice of Merlot and Cabernet Franc.

As this memorable 2018 vintage season comes to an end, we also give a shout out to all of you who have visited us this year at the Schramsberg or the Davies wineries for a

tasting or a party, to those who joined us on an incredible Oceania Mediterranean Cruise, to everyone who attended Camp Schramsberg, and to some who just opened a few of our bottles over the course of the year. We thank you all for your enthusiasm and good taste, and we look forward to sharing more delicious wine and fantastic experiences with you long into the future.

With our very best,

Hugh, Monique and the
Schramsberg / Davies Family

Cellar Club

(1 bottle of each for \$125*)



2009 RESERVE

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

VARIETAL COMPOSITION: 82% Pinot Noir, 18% Chardonnay

BARREL FERMENTATION: 27%

ALCOHOL: 13.3%

SUGGESTED RETAIL: \$120



2014 QUERENCIA

TASTING NOTES - "The 2014 Querencia blooms with bright aromas of raspberry, mandarin orange and peach, which are rounded off by hints of red apple, pear and strawberry. The palate sustains vibrant flavors of juicy citrus, apricot, mango, and key lime, that linger in the mouth thanks to a strong acidic backbone, and finishes with crispness and balance."

VARIETAL COMPOSITION: 70% Chardonnay, 30% Pinot Noir

BARREL FERMENTATION: 36%

ALCOHOL: 12.7%

SUGGESTED RETAIL: \$55

WINEMAKERS: Hugh Davies, Sean Thompson, Anton de Villiers and Jessica Koga

Riddler's Circle

(6 bottles for \$425*)

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



2006 J SCHRAM

TASTING NOTES - "The 2006 J. Schram opens with bright aromas of green apple, ripe grapefruit and sweet pineapple followed by exotic nuances of mango, guava, panna cotta, and toasted almond. On first sip, tangerine and Kaffir lime are present, which are accentuated by layers of tart pear and Fuji apple. The palate's texture is viscous and savory on entry. A long finish is driven by generous mouthwatering and lingering acidity."

VARIETAL COMPOSITION: 87% Chardonnay, 13% Pinot Noir

BARREL FERMENTATION: 40%

ALCOHOL: 12.2%

SUGGESTED RETAIL: \$130



2008 JONES VINEYARDS BRUT NAPA VALLEY CARNEROS

TASTING NOTES - "The 2008 Brut Jones has generous tropical aromas of mango and pineapple, which are followed by hints of ginger, honey and lemon custard. The palate entices with bright flavors of white peach, pineapple and mandarin orange. Crisp on entry while rich and lingering on the palate, the wine delivers from start to finish."

VARIETAL COMPOSITION: 73% Pinot Noir, 27% Chardonnay

BARREL FERMENTATION: 39%

ALCOHOL: 12.5%

SUGGESTED RETAIL: \$85

**plus tax and handling where applicable*

Davies Club and Jack & Jamie's Circle

(The Davies Club will receive 2 bottles of the 2015 J. Davies Cabernet Sauvignon for \$145)*

(Jack & Jamie's Circle will receive 2 bottles of 2015 J. Davies Cabernet Sauvignon and 2 bottles of the 2014 Jamie Cabernet Sauvignon for \$410)*



2015 J. DAVIES
CABERNET SAUVIGNON
DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - "This Cabernet opens with rich aromas of blackberry, cherry and dried floral elements, accentuated by undertones of vanilla, clove and milk chocolate. Integrated tannins anchor the wine's well-structured palate, where a concentrated and powerful entry of plum, black currant and raspberry leads to a smooth finish with a touch of cocoa powder and graphite."

VARIETAL COMPOSITION:

79% Cabernet Sauvignon, 16% Malbec, 2% Merlot, 2% Petit Verdot, 1% Cabernet Franc

BARREL AGING (FRENCH OAK): 24 months (88% new)

ALCOHOL: 14.7%

SUGGESTED RETAIL: \$115



2014 J. DAVIES "JAMIE"
CABERNET SAUVIGNON
DIAMOND MOUNTAIN DISTRICT

TASTING NOTES - "This wine holds perfumed aromas of dark red cherry, dried strawberry, raspberry and rose petal combined with violet, black tea and coffee. Dense concentrated fruit flavors of black currant, black cherry and mint mingle effortlessly with dark chocolate and are seamlessly brought together with a well-structured, rich mid-palate."

VARIETAL COMPOSITION:

76% Cabernet Sauvignon, 19% Malbec, 5% Petit Verdot

BARREL AGING (FRENCH OAK): 30 months (92% new)

ALCOHOL: 14.8%

SUGGESTED RETAIL: \$210

**plus tax and handling where applicable*

Schramsberg and Davies Vineyards Reviews:

**2006 BLANC DE BLANCS, LATE
DISGORGED, NORTH COAST**

94
POINTS

Aromatically stunning, with nutty brioche, Asian pear and honey aromas that lead to expressive yet delicate flavors that linger at length on the finish.

**2009 EXTRA BRUT,
NORTH COAST SPARKLING**

93
POINTS

Luxurious and plush, with expressive hazelnut and cinnamon brioche aromas that open to elegantly layered and lingering baked apple and toasted spice flavors.

Wine Spectator

**2009 J. SCHRAM ROSÉ,
NORTH COAST SPARKLING**

92
POINTS

Graceful and creamy, with snappy rose petal, raspberry, citrus and graham cracker accents that finish on a vibrant note.

**2015 BRUT ROSÉ,
NORTH COAST SPARKLING**

92
POINTS

Polished and expressive, with bold brioche and strawberry aromas that open to silky and layered apple, graham cracker and spiced nut flavors.

JAMESSUCKLING.COM

**2015 DAVIES VINEYARDS · RED CAP
VINEYARD, CABERNET SAUVIGNON,
HOWELL MOUNTAIN**

90
POINTS

A firm and lightly chewy red with blackberries and blueberries. Medium body, fine tannins and a fresh finish. A more delicate style. Drink now.

Schramsberg and Davies Vineyards Reviews:

2015 J. DAVIES • “JAMIE” CABERNET SAUVIGNON, DIAMOND MOUNTAIN

93-95
POINTS

This is a barrel selection of the best barrels, accounting for around 300 cases. This wine was tasted as a barrel sample. The 2015 Cabernet Sauvignon Jaime displays a deep garnet-purple color and nose of plum preserves, crème de cassis, mocha and licorice with hints of blueberry pie, Chinese five spice, black soil and pepper. Full-bodied, rich, concentrated and wonderfully decadent, it has a firm backbone of fine-grained tannins.



2015 DAVIES VINEYARDS • RED CAP VINEYARD, CABERNET SAUVIGNON, HOWELL MOUNTAIN

93+
POINTS

Medium to deep garnet-purple colored, the 2015 Cabernet Sauvignon Red Cap is youthfully reticent, offering glimpses at crushed blackberry and blueberry with licorice, dark chocolate and a hint of black olives. Medium to full-bodied, the palate reveals lovely vibrancy and energy, with a solid frame of grainy tannins and a finish that delivers savory notes and loads of earthy nuances.

2015 J. DAVIES • CABERNET SAUVIGNON, DIAMOND MOUNTAIN

93
POINTS

A blend of 79% Cabernet Sauvignon, 16% Malbec, 2% Merlot, 1% Cabernet Franc and 2% Petit Verdot, the 2015 J. Davies Diamond Mountain has a deep garnet-purple color and offers up classic black currant, black plum and mulberry scents with hints of cigar box, yeast extract and bay leaves. Medium to full-bodied with a great core of black berry and earthy layers, the fruit is supported by grainy tannins and just enough freshness, finishing with a pleasant herbal lift.

2015 DAVIES VINEYARDS • WINFIELD VINEYARD, CABERNET SAUVIGNON, CALISTOGA

92
POINTS

Medium to deep garnet-purple in color, the 2015 Cabernet Sauvignon Winfield is scented of red and black plum preserves, cassis and blackberry pie with hints of anise, pencil shavings and violets. Full-bodied, rich and spicy in the mouth, it has a velvety backbone and long, dried berry-laced finish.

2015 DAVIES VINEYARDS • RED CAP VINEYARD, CABERNET SAUVIGNON, HOWELL MOUNTAIN

94
POINTS

Bright red cherry, raspberry jam, pine, white chocolate and expressive floral notes abound in the 2015 Cabernet Sauvignon Red Cap Vineyard. This is an especially gracious, perfumed Cabernet within the context of Howell Mountain. As such, it will drink well with just a few years of bottle age. Next to most of the other 2015s from Davies, the Red Cap seems to have preserved a bit more freshness, something this vintage sorely needed. Silky, polished tannins and beautifully layered fruit add to the wine's considerable appeal.



2015 J. DAVIES • CABERNET SAUVIGNON, DIAMOND MOUNTAIN

91
POINTS

The 2015 Cabernet Sauvignon J. Davies is another super distinctive wine from Davies. Layers of dense, dark fruit make a strong opening statement. Rich, voluptuous and hedonistic, the 2015 is a decidedly bold wine, but there is also better balance than in the Winfield. At times, the alcohol is a bit pronounced. Otherwise, this is an attractive Cabernet from Davies.

2015 DAVIES VINEYARDS • WINFIELD VINEYARD, CABERNET SAUVIGNON, CALISTOGA

90
POINTS

The 2015 Cabernet Sauvignon Winfield Vineyard is another intense, opulent wine from Davies. A host of blackberry jam, chocolate, exotic spice and crème de cassis notes are front and center. Ripe and flamboyant in style, the Winfield has enough depth and structure to drink well for another decade or more.

All In The Family...



Again we must express how much we enjoyed the Spring Club Fiesta last month.

Peggy was so excited about her 8 magnums of Brut Rose that she had to show them off at her annual Summertime Ladies Luncheon. This wonderful wine was served with White Spanish Gazpacho, lobster salad, and lemon posset.

We are looking forward to future events.

Peggy & Ken, Sugar Land - TX CC since 2009 and added JJ 2017



Davis B., Jan A. and Diane S. picnicking with Coal and JayLo on the ice at Serene Lakes.

*Bob & Jan, Carmichael, CA
CC Since 2011*



Inaugural cruise & christening of our new boat at our summer home on Lake Wallenpaupack! Instead of breaking the bottle on the hull, we drank it! Cheers to summer & our favorite bubbles, Schramsberg!

Shelly & Russ, Naples, FL & Lake Wallenpaupack, PA - Dual Cellar and Davies Club Members since 2017



The Tarangire National Reserve, Tanzania Africa. Masai Mara reserve in southern Kenya. Tanzania Samburu National Reserve in Kenya, Africa

We took three bottles of our favorite bubbly on a three-week African Safari celebrating Sue's 60th Birthday!

Warren & Sue, Petaluma, CA - CC since 2004



My wife and I enjoying what feels like the first night of summer (even though it's mid-May) with an Extra Brut – perfect for a warm evening in the western North Carolina foothills.

*Mike & Denise, Bostic, NC
CC Since 2016 (double up since 2018)*



Our neighbors surprised us with a small bottle of Schramsberg to help start our 48th wedding celebration at Coles Chophouse in Napa.

Ann & Joe, Sugar Land, TX and Napa, CA - CC Since 2011 (and unofficial event photographer)



You are so incredibly sweet and thoughtful to think of us as we welcomed our baby boy to our family... God Bless you and everyone there as your go through the recovery process from the fires. So our little one is finally old enough to fit into the cute onesie y'all sent him. Please see attached picture. Thank you so much and we appreciate all you do to insure we are happy and bubbly.

Ashley & Matthew, Manhattan Beach, CA - CC Since 2010

All In The Family...

ATTENDED THE FLEMING'S WINEMAKER DINNER WITH FRED ZAMMATARO, OUR CFO.



Celebrating their 42nd wedding anniversary!
Steve & Angie, Burlingame, CA
CC since 2009



Tony & Davis, San Jose, CA - CC since 2006



Thank you for this beautiful bottle and the adorable onesie! Our daughter Holly Jane was born April 23rd, 2018. Instead of waiting until she was 21 to open it, we saved the bottle for her :). Looking forward to our next visit.

Whitney & Todd, Long Island City, NY
CC Since 2010



Celebrating their 27th wedding anniversary and Lynette's birthday!
Jeff & Lynette, Mission Viejo, CA
CC since 2009



Celebrating their 33rd wedding anniversary and Melanie learned how to saber from Fred.
Melanie & Mike, San Carlos, CA CC since 2007, RC since 2014



K & B Emporium Cellar in Iowa.
Steve & Vicki, Clear Lake, IA - CC
Since 2007 RC Since 2013

Camp Schramsberg

Camp Schramsberg is once again occurring on March 10-12, 2019. We also have some exciting news about a brand-new camp program that we are planning for the fall, which will be our very first Camp Davies on October 13-15, 2019. We are happy to once again be partnering with Meadowood Napa Valley and Holly Peterson for both Camp programs.

During the spring Camp Schramsberg program, attendees learn about vine pruning through hands-on experiences in the vineyards, the art of blending wines from different base wines, participate in delicious pairing seminars, and, of course, how to safely saber open a bottle of sparkling wine.

In the fall, we are introducing Camp Davies. This new program will include an in-depth look at our J. Davies Estate Cabernet Sauvignons from Diamond Mountain District, our delicious vineyard-designated Napa Valley Cabernets, and our Pinot Noirs from cool-climate vineyards in the Napa Valley Carneros, Sonoma Coast and Anderson Valley.

The fall Davies program will include visits to the vineyards for hands-on harvesting of the grapes, punch downs, pump overs and pressing the grapes in the winery; food and wine tastings; and winery seminars that dive into our red wine program.

Due to the high demand of the camp programs, please notify us at camp@schramsberg.com, to inform us of your interest to attend a future camp session.



Hugh Davies leading campers through a blending seminar.



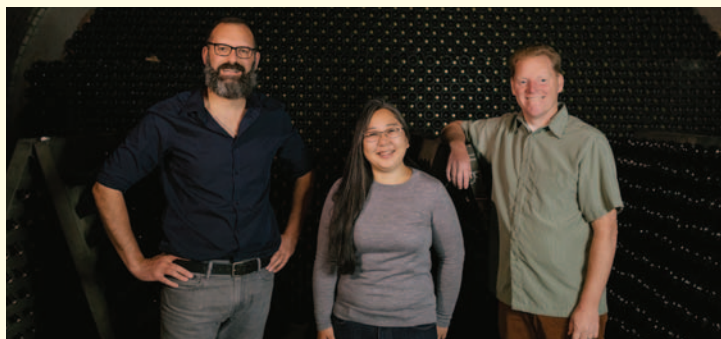
A few photos from our 2018 Mediterranean Cruise from Athens to Barcelona July, 2018. The Davies family under a very old tree at the 300-year old Tintore vine at Reale Winery in the town of Tramonti on Italy's Amali Coast.

Winemakers Corner: Report for Summer 2018

JESSICA'S CORNER

Happy October! By the time you read this, I'm sure I'll have a cellar full of grapes, wine, and every stage in between. As of right now (mid-August in fact) we're receiving barrels, blending our 2017 Pinots, and bottling the 2016 Cabernets. The red winery is nearly ready to bring in fruit, but we've got a handful of things to wrap up before then.

The interns have all arrived and are busy cleaning tanks, learning to drive forklifts, and bringing their excitement for harvest to the team. In addition to our Italian ambassador Luca, we have Max, Emily Ann, and JB. Max is a graduate student at UC Davis studying Viticulture and Enology (Go Ags!) and has worked harvests in California and Australia. Emily Ann studied Biochemistry at UT Austin and had her first harvest last year in Napa. JB is a wine industry veteran, but first-time harvest intern,



Associate Winemakers Anton de Villiers and Jessica Koga and Director of Winemaking Sean Thompson, L to R, in our caves.

coming from a background in the culinary world and in wine sales. Rounding out the team we have Matt, who is a Schramsberg veteran after working harvest for the past three vintages.

The vineyards are looking great and our new Viticulturist, Samantha, is keeping busy checking out all the fruit for both the sparkling and red wine programs. Cheers to another fantastic harvest at Schramsberg and Davies Vineyards!

ANTON'S CORNER

Greetings from my August self,

After a relatively early bud break mild spring temperatures, plenty of sunshine and little in the way of winds made for an extended bloom and uniform set in the vineyards. Summer temperatures have remained steady and warm with few, if any, heat spikes. Ideal conditions really which has allowed for an extended veraison, balanced fruit development and the latest start to our sparkling harvest since 2011. That year Chardonnay from the Sierra Madre vineyard in the Santa Maria AVA, just north of Santa Barbara, won the

race. It was followed by Richburg Pinot noir from the Carneros, the same Richburg that has christened our annual harvest ever since. Now of course, after years of honing and refining, all our vineyard sources are in the North Coast AVA. As it stands we anticipate our start date to be Wednesday, August 22nd.

Thus far we are delighted with the health of our vines and the absence of significant disease pressure. Our estimates predict a generous crop and record-breaking yield when all is said and done. So, an even greater challenge to make it all fit in the tank space available, but we are up for it - from our newly promoted cellar supervisor Tony Avina (congratulations for this much deserved promotion!); and newly appointed enologist Shawn McIlvenna, who brings significant sparkling wine experience and a fresh perspective. And we have a good spread of youth and experience amongst the interns, all of whom, with the exception of Luca Maroello, are home grown. Luca hails from Friuli-Venezia Giulia in Northeast Italy. We feel confident he will improve upon his national side's performance at this year's soccer World Cup. Oh, never mind, they didn't qualify. Here's to wine country la dolce vita.

May the bubbles be with you.

Hugh Davies
Vintner

Sean Thompson
Director of Winemaking

Jessica Koga
Associate Winemaker (Davies)

Anton deVilliers
Associate Winemaker (Schramsberg)

Fennel-Rubbed Leg of Lamb with Salsa Verde

SERVE WITH J. DAVIES CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Serves 8



INGREDIENTS

Lamb

- 1 4–5-pound butterflied boneless leg of lamb
- Kosher salt, freshly ground pepper
- 6 T. Fennel seeds
- 8 t. Crushed red pepper flakes
- 8 Garlic cloves, finely grated
- 6 T. Olive oil, for the rub
+ ¼ C. olive oil for skillet
- Kitchen twine
- 2½ lbs. Small or medium carrots with tops

Salsa Verde

- ½ C. Finely chopped parsley
- ¼ C. finely chopped chives
- 2 T. (or more) fresh lemon juice
- 2 T. Olive oil
- Kosher salt, freshly ground pepper

RECIPE PREPARATION

Lamb

Season lamb generously with salt and pepper; let it sit out at room temperature while you prepare the rub.

Using spice mill or mortar and pestle, coarsely grind fennel seeds and red pepper flakes. Transfer to a small bowl and mix in garlic and 6 Tbsp. oil. Smear half of the spice mixture onto the lamb, making sure to work it into every nook and cranny. Roll and tie the lamb with the kitchen twine to form an even roast. Then smear the outside with the rest of the spice mixture.

Preheat oven to 300°.

Heat remaining ¼ cup oil in a large heavy skillet over medium. As soon as oil is hot and shimmering, add lamb to skillet and cook, carefully pouring off fat as needed into a small bowl (reserve it), until golden brown all over, 3–5 minutes per side. The goal here is to cook out some of the excess fat while you brown the meat, so it's important to maintain a moderate heat to keep the meat from getting dark before the fat can melt out. If the oil looks really dark or tastes burned, discard it and use olive oil in the next step.

Trim tops from carrots and set aside for making the salsa verde. Scrub carrots, pat dry, and scatter along the outer edges of a large rimmed baking sheet. Place seared lamb in the center. Pour reserved fat and any fat still in skillet (don't forget to scrape out the crispy bits stuck to the bottom of the pan) over carrots, season with salt and pepper, and toss to coat.

Roast lamb and carrots until an instant-read thermometer inserted into the center of leg registers 135° for medium-rare, 75–90 minutes. Transfer lamb to a cutting board and tent with foil; let rest 20 minutes. Leave oven on.

Salsa Verde and Assembly

While the lamb is resting, transfer carrots to a platter, then carefully pour any juices from the baking sheet into a small bowl (you should have about ¼ cup; if you don't, top off with olive oil). Transfer carrots back to baking sheet and pop back into oven. Roast 5 minutes to reheat.

Meanwhile, finely chop reserved carrot tops to make ½ cup; discard remaining tops. Place in a small bowl and mix in parsley, chives, lemon juice, pan juices, and 2 Tbsp. oil. Season with salt and pepper and more lemon juice if needed.

Remove twine from lamb and slice about ½" thick (but you can really go as thick or thin as you would like). Arrange on a platter and serve with warm roasted carrots and salsa verde alongside.

-Recipe Courtesy of bon appétit magazine

Member Information

Please keep this sheet handy for future reference and feel free to contact us if you have any questions.

Call us to place your order toll-free at: **1-800-877-3623** or **707-942-6668** or purchase online at: www.schramsberg.com.

You can also contact us by email: mstadler@schramsberg.com or bethwagner@schramsberg.com.

Please note: If you make changes to your on-line account, please remember that 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 (707-942-4558) or daviesinfo@schramsberg.com (707-709-4245).

Invitations to club and winery events around the country at an additional cost.

- Shipments go out four times a year in February, April, October and December, via UPS 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 two weeks prior to the next one or go on-line and modify your address. 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.*
- **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary tour and tasting for four with every scheduled visit to either of our two wineries.*
\$425/\$850 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 \$425 one shipment of 12 bottles at \$850 in December*).**
\$410/\$820 per **Jack & Jamie's Circle** shipment (*varies from 6-18 bottles per shipment four times a year. Three shipments at \$410 and one at \$820 in December*).**
- **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to either of our two wineries.*
\$125/\$250 per **Cellar Club** shipment (*three shipments of 2 bottles at \$125 and 1 shipment of 4 bottles at \$250 in December*).**
\$145/\$290 per **Davies Club** shipment (*varies from 2-6 bottles per shipment four times a year. Three shipments at \$145 and one at \$290 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

2018

OCTOBER

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|-------|---|
| 6 | Fall Club New Release Event
Schramsberg Gardens & Caves
www.schramsberg.com |
| 8 | Club Shipments Sent |
| 18-20 | Wine Spectator's New York Wine Experience
Marriott Marquis, New York City
www.nywineexperience.com |
| 27 | Club Pick-Up Event
Davies Winery, St. Helena
707-709-4245 |

NOVEMBER

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| 10 | Holiday Tasting & Shopping Day
Schramsberg Vineyards
www.schramsberg.com |
| 11 | Winemaker Dinner
Forbes Mill Steak House, Danville, Ca
www.Forbesmillsteakhouse.com |
| 16 | Winemaker Dinner
The Pacific Club, Newport Beach, CA |

DECEMBER

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| 10 | Winemaker Dinner with Hugh Davies
Sea Salt Restaurant, St. Petersburg, FL
727-873-7964, www.seasaltstpete.com |
| 10 | Club Shipments Sent |
| 15 | Club Pick up Event
Davies Winery, St. Helena, CA
707-709-4245 |

2019 HAPPY NEW YEAR!

FEBRUARY

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| 11 | Club Shipments Sent |
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MARCH

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| 10-12 | Camp Schramsberg Spring Blending
Schramsberg Vineyards
camp@schramsberg.com or 707-942-2408
www.schramsberg.com |
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APRIL

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|---|----------------------------|
| 8 | Club Shipments Sent |
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MAY

- | | |
|----|---|
| 18 | Spring Club Event
Schramsberg Vineyards on Diamond Mtn.
www.schramsberg.com |
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