

DEAR CLUB MEMBERS,

We are very excited about this special Holiday shipment including our 2004 J. Schram Rosé and 2004 J. Schram. The last time we included a J. Schram Rose in a club shipment was our 2000 vintage that was sent back in December 2008. We wanted to be sure our club members received this very special wine for the holidays.

In addition to the above wines, we are also sending the 2008 Blanc de Blancs (91 points *Wine Spectator Insider*, 94 points-Editors Choice *Wine Enthusiast* and 91 points *Connoisseurs' Guide*) and the 2008 Blanc de Noir. The 2008 Blanc de Noirs has not been released to the general public so there are no reviews yet. However, you may remember that the 2007 received 94 points from the *Wine Enthusiast* and 92 points from *Connoisseurs' Guide*.

We are very pleased with all of the great scores and reviews our wines received this fall season, which are noted inside the newsletter. We also need to apologize for a misprint in our last newsletter. *Robert Parker's Wine Advocate* score for our 2008 J.Davies Cabernet was 93 points (not 98).

Our Davies Club members will be receiving our first release of our new Pinot Noir wines from three different vineyards. We are very proud of these new wines from the Davies Vineyards and think they are a great addition to our Davies family of still wines.



Monique, Hughie and Hugh in front; Emrys and Nelson in back (left to right)



Long-time club members enjoying the fall club party.

Our Holiday Tasting and Shopping Day on November 12th exceeded all of our expectations in terms of attendees and sales. We had a wonderful trio of musicians who entertained our revelers throughout the day. They were happy to see that we were pouring some very limited wines like the 2004 Extra Brut and the three Davies Pinot Noirs. We're sorry if the event was sold out before you got a chance to sign up. Mark your calendars for next year as we try to have it on the same weekend every year.

The next club party is scheduled for May 19th and you'll be able to sign up on line in February. Please note that these parties sell out very quickly and we can't accommodate large groups for these parties, I'm sorry.

We hope you enjoyed receiving our annual catalog in the mail and that it inspired your holiday gift giving. We have lots of great packages for your friends and family to get to know our wines.

We wish you all the best for the Holidays and the New Year! Thank you for your continued support.

Cheers!

Beth Wagner

Beth Wagner

CELLAR CLUB

2004 J. SCHRAM



“The 2004 J Schram has aromas of fresh green apple, apricot and lime and a bit of minerality. In addition there is a creaminess of vanilla custard, and marzipan followed by fresh baguette. Flavors of orange, melon and lemon are present with some lime pith. The fruit is accentuated by warm spices, cinnamon and nutmeg. The texture is rich and tangy with an acidity that is long and balanced”

VARIETAL COMPOSITION: 85% Chardonnay, 15% Pinot Noir
ALCOHOL: 12.5%
SUGGESTED PRICE: \$100

2004 J. SCHRAM ROSÉ



“Intense aromas of rich blood orange and melon mix with subtle notes of raspberry spice and ruby grapefruit. The palate delivers a wonderful balance of spice and fruit, including watermelon, oranges and ripe raspberry. A crisp and tangy finish lingers with a long, quenching acidity. This sparkler is truly one of a kind and should be quite tasty for many years to come.”

VARIETAL COMPOSITION: 82% Chardonnay, 18% Pinot Noir
ALCOHOL: 12.7%
SUGGESTED PRICE: \$130

2008 BLANC DE BLANCS

“Fruitful aromas of fresh lime and Granny Smith apple, accentuated by nuances of juicy pineapple and lemon grass, are complimented by notes of honeycomb and hazelnut from the years of aging en tirage. On the palate, the 2008 Blanc de Blancs enters crisp and tangy, unfolding with flavors of lime, pineapple and exotic tropical fruits. Delicious and layered flavors of lemon custard and fresh-from-the-oven brioche follows. The palate finishes with a delicate sweetness and a generous acidity that is long and quenching.”



VARIETAL COMPOSITION: 100% Chardonnay
ALCOHOL: 12.7%
SUGGESTED PRICE: \$36

2008 BLANC DE NOIRS

“The 2008 Blanc de Noirs has lively aromas of apricot and persimmon, which gracefully lead to nuances of honey and lemon. The fruitful nose is complemented by vanilla spice and candied almond. The palate offers crisp and tart flavors of orange and lime rind, supported by a touch of roasted coffee. The finish is long and lingering.”



VARIETAL COMPOSITION: 91% Pinot Noir, 9% Chardonnay
ALCOHOL: 12.7%
SUGGESTED PRICE: \$38

RIDDLER'S CIRCLE

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

1994 RESERVE

“The 1994 vintage was marked by a long, cool growing season. The temperate summer allowed the grapes extended hang-time, giving this wine wonderful complexity and dimension. The powerful aromas are highlighted by yeast and toast while notes of butterscotch help to balance the wonderful Pinot Noir fruit characters. The palate is full-bodied and rich, yet it retains a crisp and refreshing acidity. Enjoy!”



VARIETAL COMPOSITION: 80% Pinot Noir, 20% Chardonnay
ALCOHOL: 12.2%
SUGGESTED PRICE: \$145

2004 CRÉMANT DEMI-SEC

“Aromas of honeyed spice, rum cake, rhubarb pie and baked pineapple commingle with wild pear, melon and tea leaves. The bouquet of mouth-watering fresh fruit blends harmoniously with the wine's more mature elements. On the palate, this wine is rich and creamy yet still vibrant and refreshing.”

VARIETAL COMPOSITION: 84% Flora, 9% Chardonnay, 6% Pinot Noir, 1% Gewürztraminer
ALCOHOL: 12.9%
SUGGESTED PRICE: \$53

2005 BLANC DE BLANCS

“The length of the 2005 growing season allowed for the development of ripe fruit character. Fresh crisp apple, lemon chiffon and juicy pineapple all come to mind. Suggestions of warm brioche and hazelnut lead way to a pleasing palate bursting with ripe apple, key lime and plump apricot. The 2005 Blanc de Blancs finishes with refreshing acidity and a quenching palate.”

VARIETAL COMPOSITION: 100% Chardonnay
ALCOHOL: 13%
SUGGESTED PRICE: \$51

2005 BLANC DE NOIRS

“The relatively cool growing season of 2005 gives us a Blanc de Noirs with alluring flavors of sweet ginger, white gooseberry, and a dollop of mandarin orange. Aromas of peach melba and toasted almond introduce subtle hints of fresh raspberry and Bing cherry. The luscious mid palate entices with bright acidity and depth followed by an elegant balanced finish.”

VARIETAL COMPOSITION: 90% Pinot Noir, 10% Chardonnay
ALCOHOL: 13.2%
SUGGESTED PRICE: \$51

THE DAVIES CLUB & JACK & JAMIE'S CIRCLE



The Davies family of Schramsberg Vineyards and J. Davies Estate in Napa Valley is pleased to release its first Pinot Noir still wines. The family's experience with Pinot Noir dates back to 1967, when Jack and Jamie Davies first used this elegant red varietal to make their inaugural vintage of Blanc de Noirs sparkling wine. 44 years ago, there were only a few hundred acres of Pinot Noir planted in California, most of it planted in areas that today are considered too warm for this cool-climate grape. As the wine industry has expanded dramatically over the last four decades, Schramsberg's winemakers have built long-lasting relationships with some of the best Pinot Noir growers in the North Coast. Building upon this passion, history, and experience, second generation vintner Hugh Davies, winemaker Sean Thompson, and the Davies/Schramsberg team are proud to present three vineyard designate Pinot Noirs from the 2009 vintage.

2009 PINOT NOIR FERRINGTON VINEYARDS

VINEYARD - The Ferrington Vineyards property, located approximately 100 miles north of San Francisco and 17 miles inland from the Pacific Ocean, is in a fertile pocket of land found at the edge of the foothills in Mendocino County's Anderson Valley AVA. Between 360 and 440 feet above sea level, the three acres of vines utilize over six feet of Boontling and Pinole loam soil, sustainable farming practices, and deficit irrigation to produce three tons per acre of bright, complex fruit with wonderful balance. Cool, foggy nights and steadily warming days provide a long, even growing season which delivers mature fruit depth with a vibrant, acidic backbone.

TASTING NOTES - “Aromas of red raspberries and strawberries; kissed with crushed herbs, cinnamon, and vanilla; leap from the glass. The elegant palate is graced with sweet watermelon and tart Montmorency cherry pie, and is intermingled with raspberry cream, cumin, and sage. Wonderful balance supports a sustained and graceful finish.”

VARIETAL COMPOSITION: 100% Pinot Noir
ALCOHOL: 14.1%
SUGGESTED PRICE: \$50

2009 PINOT NOIR LONDER VINEYARD

VINEYARD - Located in the Anderson Valley AVA, one of California's coolest growing regions, the Londer Vineyard is approximately 115 miles north of San Francisco in the southwestern corner of Mendocino County. On many summer nights, a blanket of fog regularly rises up to the 400 foot elevation, curling up around the 15-acre Londer Vineyard at the valley's northwest end. The fog gradually burns off during the warm, dry, sunny days, to allow the grapes to slowly develop and ripen throughout the season. This vineyard is planted on south facing hills with well-drained soil of loam covered, sandstone bedrock, and produces two to three tons per acre of dark, vibrant Pinot Noir.

TASTING NOTES - “Aromas of blackberry and brambleberry compote combine with dark chocolate, black cherry, and vanilla. The palate is full, dense and viscous. Black raspberry and strawberry-rhubarb pie mingle with chocolate cream, espresso and tobacco; which are carried by a sustained, rich finish and balanced acidity.”

VARIETAL COMPOSITION: 100% Pinot Noir
ALCOHOL: 14.1%
SUGGESTED PRICE: \$50

2009 PINOT NOIR NOBLES VINEYARD

VINEYARD - Nobles Vineyard produces richly layered Pinot Noir. It is located approximately 75 miles north of San Francisco, northeast of Fort Ross, in the heart of California's proposed West Sonoma Coast AVA. With daytime and nighttime temperature swings being well moderated within this pocket of land, the 3.5 acres of Pinot Noir vines follow a steady path to ripening to full flavor and color expression. The vineyards are on the eastern slopes of the second mountain ridge in from the Pacific Ocean, between 950 and 1,050 feet above sea level. Planted in 1993 on the property's Goldridge fine sandy loam soil, less than two tons per acre of vibrant, yet supple, fruit is harvested each year.

TASTING NOTES - “Aromas of black raspberry and strawberry jam combine with blueberry, coastal forest, and mocha. The palate is youthful and vibrant, typical of the Sonoma Coast. Bright cherry, cranberry, and preserved Asian plum play with tomato vine and rose water throughout the juicy finish.”

VARIETAL COMPOSITION: 100% Pinot Noir
ALCOHOL: 14.1%
SUGGESTED PRICE: \$50

WINEMAKERS: Hugh Davies, Keith Hock and Sean Thompson

IN THE NEWS



SCHRAMSBERG

J. SCHRAM NORTH COAST 2004

93 points | \$100 | 941 cases made | Sparkling
Rich and well-structured, exhibiting bold aromas of tart apple and cinnamon rolls, with layered flavors of baked Asian pear, ginger and toasty spice that linger toward the crisp finish. Drink now through 2013.—T.F.

RESERVE NORTH COAST 2003

92 points | \$100 | 1,467 cases made | Sparkling
Rich and full-bodied, with aromas of baked apple, ginger and brioche and layered flavors of cinnamon, delicate cherry and vanilla spice that end on a crisp, vibrant note. Drink now through 2015.—T.F.

ROSÉ NORTH COAST J. SCHRAM 2004

92 points | \$130 | 1,000 cases made | Sparkling
Offers bold aromas of cinnamon-spiced apple and cherry, with crisp, focused citrus and strawberry flavors that linger toward a delicate toasty vanilla finish. Drink now through 2013.—T.F.

BRUT BLANC DE BLANCS

NORTH COAST 2008
91 points | \$36 | 20,500 cases made | Sparkling
Sleek and vibrant, with floral apple and lemon aromas and crisp, complex flavors of pear and yeasty cinnamon that linger toward the minerally finish. Drink now through 2015.—T.F.

BRUT ROSÉ NORTH COAST 2008

91 points | \$41 | 9,400 cases made | Sparkling
Delicate as a feather, with lovely strawberry blossom aromas and rich but elegant flavors of raspberry, white chocolate and cinnamon spice that finish with a crisp minerality. Drink now through 2016.—T.F.

BRUT NORTH COAST MIRABELLE NV \$23

90 points | Smart Buy | Schramsberg
Offers rich aromas of spicy yeast and baked apple and opulent flavors of lemon curd and Asian pear that finish with a crisp, minerally acidity. Drink now...

<http://www.winespectator.com/insider>



December 1, 2011

98 POINTS – Schramsberg 2004
J. Schram Rosé, Sparkling Blend,
North Coast \$130

96 POINTS – **Cellar Selection**
Schramsberg 2004 J. Schram,
Sparkling Blend, North Coast \$100

94 POINTS – **Editors' Choice**
Schramsberg 2008 Blanc de Blancs,
Sparkling Blend, North Coast \$36

93 POINTS – Schramsberg 2008
Brut Rosé, Sparkling Blend, North
Coast \$41

92 POINTS – Schramsberg 2003
Reserve, Sparkling Blend, North
Coast \$100

90 POINTS – Schramsberg 2008
J. Davies, Cabernet Sauvignon,
Diamond Mountain \$80

88 POINTS – Schramsberg NV
Mirabelle Brut Rosé, Sparkling
Blend, North Coast \$27.00
www.winemag.com



2004 J. SCHRAM

If you are looking for an outstanding sparkling wine, look no further than the 2004 Schramsberg J. Schram. It has a deep yellow color that is simply beautiful to look at. The aroma is intense and complex. Your initial impression may be one of fruit, such as apple, but upon further inspection, the aroma of fresh bread is also present. The 2004 J. Schram is complex and well balanced. It is rich and intense, with flavors such as fruit (apple) and bread. The 2004 J. Schram is composed of 85% Chardonnay and 15% Pinot Noir. Part of this sparkling wine's richness can be attributed to the fact that it was aged for over five years. The 2004 J. Schram is drinkable on its own or it will pair nicely with a wide variety of foods. It runs around \$100 and is well worth the cost.
Cheers! - *By Rebecca Arnn*

WINERVIEWONLINE.COM

95 points - 2004 J. Schram, North Coast
"J. Schram is the name Schramsberg gives to their top-of-the-line bottling. Schramsberg, a pioneer and long-time leader in California sparkling wine, has outdone themselves with this wine. Recently released, the 2004 is a fabulous, full-bodied sparkling wine that combines power with great finesse. Extended aging on the lees account for the yummy yeasty notes and incredible smoothness. It's world-class." - *By Michael Apstein*



One of our Facebook fans noticed that our bottles were used as set dressing during a wedding scene on the TV show Big Bang Theory last night. It was the Blanc de Blancs and the episode is called "The Pulled Groin Extrapolation".

US NEWS TRAVEL

Best Things to Do in Napa Valley
... One TripAdvisor user exclaims: "Our tour was wonderful and sooo cool walking thru the thousands and thousands of bottles in the caves! After the tour we were seated in a beautiful tasting room to enjoy four sparkling wines and their cabernet, which is wonderful!"
http://travel.usnews.com/Napa_Valley_CA/Things_To_Do/
http://travel.usnews.com/Napa_Valley_CA/Pictures/Schramsberg_Wine_Tasting_4135/



*** 97 SCHRAMSBERG J. SCHRAM BRUT ROSÉ 2004

North Coast. 82% Chardonnay; 18% Pinot. This latest version of Schramsberg's very top Rosé is a tour de force of Méthode Champenoise winemaking, and, if built with a fine supporting cast of fruit, this wine is about pastry shop richness and layers of minerals and creamy yeast. It is every bit as beautifully crafted and balanced as it is rich and plentifully bubbled, and it exhibits stunning length at the finish. To be sure, it is not a winsome Rosé to quaff at garden parties, and it very much deserves to be instead set aside for special occasions.

*** 97 SCHRAMSBERG J. SCHRAM NORTH COAST 2004

85% Chardonnay; 15% Pinot Noir. World-class bubbly in every dimension, this deep, rich, complex, layered, lively, developed yet youthful wine has achieved what only a handful have ever been able to accomplish. From the very first sniff of its creamy, yeasty, lightly toasty, brioche, pie crust, Meyer lemon, crisp apple notes to its insistently foamy, pinpointy mousse to the artful blending of rich and austere elements all the way to its long, refined, tangy, complex and flavorful finish, this brilliant bottling is about as good as good gets.

** 93 SCHRAMSBERG BRUT ROSÉ NORTH COAST 2008

65% Pinot Noir; 35% Chardonnay. Lots of vigorous young fruit is teamed with a good bit of toasty, autolyzed yeast right from the outset here, and, while showing the vivosity and substance that we expect from good Rosé, it is first and foremost a lovely example of careful champenization. It is charged by a wealth of tiny, pinpointy bubbles and it lasts and lasts at the finish, and, as good as it is when sipped by itself, it will show even better when invited to dinner as a foil to a creamy chicken fricassee or grilled salmon steaks.

** 91 SCHRAMSBERG RESERVE NORTH COAST 2003

75% Pinot Noir; 25% Chardonnay. There are challenging aspects to this wine, and they both enhance its personality and ask if things have gone too far. Those who take delight in a broadly toasty, nervy style are going to find things to like here much in the same way that some of the most characterful Champagnes challenge the notion of austerity as a demanded virtue. No one will miss its rich "biscuits to spare" depth, but be forewarned, this generous wine is not for everyone.

** 91 SCHRAMSBERG BLANC DE BLANCS BRUT 2008

North Coast. 100% Chardonnay. A bit broader and richer than the classic model might commend, the 2008 Schramsberg Blanc de Blancs is a deep and layered sparkler that exhibits a biscuity complexity suggestive of a lengthy tirage and more time in the bottle than could possibly be the case here. Albeit a somewhat different look at the genre, it is an involving one that earns high marks and enthusiastic endorsement for its ongoing richness and involving depth.

* 90 SCHRAMSBERG MIRABELLE BRUT ROSÉ NORTH COAST

58% Chardonnay; 42% Pinot Noir. Among this year's crop of sparkling wines, Rosés have fared especially well, and, like this bright and mildly creamy rendition, more than a few perform quite well at the price. There is plenty of fresh fruit to be found here, and it is matched step for step by persistent yeast, and, if a scant edge of proper Rosé astringency shows at the finish, the wine is one of proportion and polish.

TOBIKO TEMPURA LOBSTER WITH GINGER WATERMELON SAUCE AND CUCUMBER NAMASU SALAD



Submitted by
Chef Lou Trope,
Coronado Island
Marriott, Coronado,
CA

Serve with Schramsberg J. Schram Rosé

Tobiko Tempura Lobster:

2 cups raw lobster meat, cut into ½" cubes
1 cup rice flour
2 cups Club Soda
1 Tbsp. Tobiko caviar

Combine rice flour and Club soda in bowl. Add Tobiko. Dip lobster pieces into tempura batter and deep fry until crisp. Remove and drain on paper towels.

Ginger Watermelon Sauce

3 cups watermelon juice
1 tsp. minced ginger
1 Tbsp. sushi vinegar
1 Tbsp. Canola oil

In saucepan, add ginger to watermelon juice and reduce over high heat to ½ cup. Strain and mix with sushi vinegar and Canola oil.

Cucumber Namasu Salad

1 cup English cucumber, cut in
extra fine slices
1 tsp. minced ginger
2 Tbsp. Daikon, very fine julienne
2 Tbsp. sugar
1½ Tbsp. rice vinegar
¼ tsp. lemon rind
½ tsp. fish sauce
1 Tbsp. sea salt

Mix all ingredients and season to taste with sea salt.

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: vbonfigli@schramsberg.com, jnorth@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 shipment 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" tasting at specified time most days; please call to schedule an appointment. For reservations visit www.schramsberg.com, email visitorcenter@schramsberg.com or call 707-942-4558.
 - ☞ 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. *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 Federal Express 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 shipments.
 - ☞ Your credit card is charged prior to the shipment to allow us time for processing. *If you change your credit card or expiration date, please let us know well in advance of the shipment or go on-line and make the change.*
 - ☞ **Riddler's Circle and Jack & Jamie's Circle** members receive a complimentary tour and tasting for four with every scheduled visit to the winery. **\$375.00** per **Riddler's Circle** shipment receive double the Cellar Club plus two more (or equivalent) special or library selections (*six bottles four times a year.*)* **\$350.00** per **Jack & Jamie's Circle** shipment (*varies from 6-12 bottles per shipment four times a year.*)*
 - ☞ **Cellar Club and Davies Club** members receive a complimentary tour and tasting for two with every scheduled visit to the winery. **\$105.00** per **Cellar Club** shipment (*2 bottles per shipment four times a year.*)* **\$120.00** per **Davies Club** shipment (*varies from 2 - 4 bottles per shipment four times a year.*)*
- *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.

ALL IN THE FAMILY



"I had just joined the Schramsberg cellar club a few months before I got pregnant so I have been unable to enjoy my membership until now. My husband James and I are looking forward to catching up on all the bubbly by celebrating the little things in life. With our new daughter Alexis, we now see life in a whole new perspective and it truly is the little things that are very much worth celebrating!"

I just wanted to thank you and the Schramsberg family for the adorable onsey. It was truly a nice surprise. We now have a beautiful 6 month old girl named Alexis. The onsey is still slightly big but we tried it out! Thank you so much!

Lisa & James, San Francisco - Club members since 2010

Thank you for the update, my wife and I enjoyed our visit to Schramsberg and of course the wines. We recently visited the Champagne region in France and we keep coming back to Schramsberg as a true favorite. I look forward to visiting again and becoming a Riddler's Circle member in the future. As side a note, my wife and I just celebrated our 1st anniversary. Being that paper is the traditional gift for the 1st anniversary and my intent to commemorate our wedding and our passion for Napa Valley (where we were engaged) I gave my wife a 1st edition of Silverado Squatters. It seems like we continue to grow our ties with Schramsberg. Thanks again,

Jason & Cindy, San Antonio, TX - Club members since 2011

Recently ran into Hugh @ West Point Market in Akron, Ohio and shared the following story w/him; thought you might find it interesting and possibly something for the newsletter.

My Wife, Tess, & I host 'Champagne Brunches' two or more times a year. Friends are invited to bring a bottle of bubbly and enjoy what we provide (food, wine, bubbles). Last December, the star of the event was a 9L bottle of Schramsberg that we purchased w/friends, Jim & Karla, who own the local wine shop '750 ML'. We had a blast surprising our guests w/the bottle and it was entertaining for people watching us pour from that enormous bottle. Cheers!

Brian & Tess, Akron, OH - Cellar club members since 2009

For almost half my life I have enjoyed Schramsberg with every birthday. Same goes for New Year's Eve. Never start a new year without a glass (bottle) of the best, Schramsberg!

We (Schramsberg & I) age well together and Schramsberg puts a smile on your face, even when it's your birthday!

*Warren, Petaluma, CA
Club member since 2004*



CAMP SCHRAMSBERG

A HOLIDAY GIFT TO REMEMBER

Treat your very special loved ones with an adventure that will provide a lifetime of memories.



Campers Megan (foreground) from OK and club member, Anne, from CA learn to riddle with Master Riddler Ramon.

Camp Schramsberg is perfect for the sparkling wine lover who has always wanted to spend some quality time with the winemakers who make our famous bubbles. In addition to learning all about making great bubbles, attendees will learn first-hand how what to think about when pairing sparkling wines at the dinner table.

The Camp's hosts, Hugh Davies and renowned Chef and Enologist Holly Peterson, provide an in-depth and personal approach to the passion and expertise that they bring to their respective fields. Through food, wine, good conversation and a bit of laughter, all is explained as minds and palates are broadened.

The Spring 2012 Camp will be held March 11-13, and will focus on the blending process, vineyard pruning, food and wine educational sessions, and sabering.

For additional information go to www.schramsberg.com, or contact Matthew Levy at 707-942-2408 or camp@schramsberg.com.

WINEMAKER CORNER

2011 was Schramsberg's 47th harvest, for which without a doubt was a unique one that we will remember for many years to come. The first pick of the 2011 season was on August 29th, our latest start day on record, with us closing out harvest on November 3rd. However, the harvest season of 2011 was actually 4 days shorter than harvest 2010.

The beauty of harvest is that each one is different and special in its own way. As Winemakers we wouldn't have it any other way. Challenges create opportunity and vintage 2011 was our opportunity to use the winemaking skills we have perfected over the years to create a plethora of delicious base wines that will be the foundation of the 2011 vintage.

Never ones to sit on our laurels, we continue to seek out new vineyard sites or to tweak our winemaking protocols with the goal of making each vintage better than the last. With the harvest season behind us, we now have well over 200 base wines sitting in tanks and barrels that will be the raw materials we use to assemble the Vintage 2011 blends

Crafting the ultimate blend is like building a house, you need a strong foundation. The foundation to all of our blends is the Chardonnay and Pinot Noir wines that we ferment in stainless steel tanks. These components have the most acidity and racy textural attributes so vital to our sparkling wines. Next to come is the structure and body which comes from the barrel fermented components. Then, finally, the last and most critical step is the fine tuning and detail finish work. Knitting all of these components together, takes hours and hours of tasting and discussing the little nuances each component either brings or takes away from each blend. It's all in the details!!!

To you our customers, our friends, our fellow lovers of wine, we embrace the challenges each vintage throws at us with open arms. Making wine is truly fun, and we wouldn't have it any other way!!!!

Happy Holidays!!!!!!

Keith Hock *Sean Thompson* *Hugh Davies*



Assistant Winemaker Jeff Cole, Enologist Diana Sheffield (in back) and Winemakers Keith Hock, Hugh Davies and Sean Thompson (in front)



CLUB CURRENT RELEASES

LIBRARY & LIMITED OFFERINGS

				CLUB BOTTLE PRICE
J. SCHRAM	750 ML	2004		\$ 85.00
RESERVE	750 ML	2003		\$ 85.00
	1.5 L	2001		\$ 170.00
BLANC DE BLANCS	1.5 L	2008		\$ 61.20
BRUT NAPA VALLEY	750 ML	2005		\$ 59.50
QUERENCIA BRUT ROSÉ	750 ML	2008		\$ 38.25
J. DAVIES CABERNET SAUVIGNON	1.5 L	2008		\$ 136.00

CURRENT RELEASES

BLANC DE BLANCS	375 ML	2007	NEW RELEASE	\$ 17.00
	750 ML	2008		\$ 30.60
BLANC DE NOIRS	750 ML	2007		\$ 32.30
BRUT ROSÉ	750 ML	2008	NEW RELEASE	\$ 34.85
CRÉMANT DEMI-SEC	750 ML	2007		\$ 32.30
MIRABELLE BRUT	750 ML	Multi Vintage		\$ 21.25
MIRABELLE BRUT ROSÉ	750 ML	Multi Vintage		\$ 22.95
J. DAVIES CABERNET SAUVIGNON	750 ML	2008		\$ 68.00
DAVIES VINEYARDS PINOT NOIRS				
NOBLES VINEYARD, SONOMA COAST	750 ML	2009	NEW RELEASE	\$ 42.50
FERRINGTON VINEYARDS, ANDERSON VALLEY	750 ML	2009	NEW RELEASE	\$ 42.50
LONDER VINEYARD, ANDERSON VALLEY	750 ML	2009	NEW RELEASE	\$ 42.50
SCHRAMSBERG SABER IN WOOD BOX				\$ 106.25

(Please call the winery for pricing on larger bottles and engraved bottles or go to www.schramsberg.com)

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

FREIGHT: \$35.00/Case In California, Oregon & Washington
 \$55.00/Case In Alaska, Hawaii & Vermont
 \$45.00/Case All other reciprocal states

Order Toll-Free: 800-877-3623 or E-mail jnorth@schramsberg.com
 or go to www.schramsberg.com, Club Store.

Upcoming Shipments & Events

2011

December

- 5 Cellar & Riddler's Circle Clubs Ship
- 5 Davies and Jack & Jamie's Clubs Ship
- 6 Winemaker Dinner - 5 & 10
Athens, GA; www.fiveandten.com
- 7 Wine Tasting - Gary's Wine & Marketplace
Madison, NJ; www.garyswine.com
- 8 Winemaker Dinner with
MacArthur Beverages
Washington, DC; www.bassins.com
- 8 Taster's Guild Winemaker Dinner
San Ramon, CA
- 9 Winemaker Dinner – Peninsula Hotel
Chicago, IL; www.peninsula.com

2012

February

- 6 Cellar & Riddler's Circle Clubs Ship
- 6 Davies and Jack & Jamie's Clubs Ship

April

- 9 Cellar & Riddler's Circle Clubs Ship
- 9 Davies and Jack & Jamie's Clubs Ship

May

- 19 Club Spring Party
Schramsberg Gardens and Caves

June

- 3-5 Auction Napa Valley
Meadowood Resort, St. Helena, CA
www.napavintners.com

July

- 19-21 Sun Valley Center Wine Auction
Sun Valley, ID; www.sunvalleycenter.org

October

- 15 Cellar & Riddler's Circle Clubs Ship
- 15 Davies and Jack & Jamie's Clubs Ship

November

- 10 Holiday Tasting & Shopping Day
Schramsberg Caves

December

- 10 Cellar & Riddler's Circle Clubs Ship
- 10 Davies and Jack & Jamie's Clubs Ship