



Schramsberg Vineyards: A Timeline

- 1826** Jacob Schram, son of Herman and Annie Schram, is born in Pfeddersheim, near the city of Worms on the Rhine River. His father was a captain under Napoleon, and an uncle was the General Schram of the Napoleonic wars.
- 1833** October 2: Annie Christine Weber born in Hochheim, Germany.
- 1842** Schram sets out for America, arriving in New York, where he learns and practices barbering in the city.
- 1850** John Patchet establishes the first commercial winery in Napa Valley.
- 1852** Schram starts journey to San Francisco.
- 1854** Schram arrives in San Francisco aboard the steamer, *Yankee Blade*. He works as a barber in San Francisco, Marysville, and opens Metropolitan Theatre Tonsorial Parlor in San Francisco.
- 1857** First commercial shipment of wine from Napa. Schram goes to White Sulfur Springs as a barber during the social season. Fire of that year burns him out of “house and home.”
- 1858** Schram relocates to Napa City; opens barber shop.
- 1859** Jacob Schram and Annie Christine Weber are married.
- 1861** Beginning of the United States Civil War
- 1861-1862** Count Agostin Haraszthy returns from survey of European vineyards with cuttings from 300 grape varieties.
- 1862** Jacob Schram purchases 218 acre Mt. Diamond property from the government and begins development of Napa hillside vineyards. Herman Adolph Schram is born.
- 1869** The Transcontinental Railroad is completed, creating a surplus of Chinese laborers in the San Francisco area.
- 1870** Schramsberg has 30,000 vines; Chinese laborers dig Napa’s first hillside caves for wine-aging and storage.
- 1875** Schram Victorian mansion with stately veranda completed on vineyard site.
- 1877** Schram sells 40 acre piece of property to Collin McEachran.
- 1879** Schramsberg winery produces 5,500 cases of wine.
- 1880** Author Robert Louis Stevenson visits Schramsberg. Descriptions of his stay are recorded in his book, *Silverado Squatters*. Schramsberg produces 8,403 cases of wine from 50 acres of vines.
- 1881** Construction for second set of cellar tunnels begins. In the past 17 years, Schramsberg winery has pressed 87, 237 cases of wine.
- 1885-1900** Phylloxera epidemic in the Napa Valley; reported to be minor at Schramsberg.
- 1888** Second set of cellar tunnels completed.
- 1889** Schramsberg and Inglenook are the only California wines listed on the menu at the Palace Hotel in San Francisco.

1890 Schramsberg produces 540,000 lbs of grapes (approx. 28,361 cases of wine) from 100 acres of grapes.

1891 Wines produced at Schramsberg listed as Zinfandel, Sauvignon Vert, and Burgundy, Hock, Sauterne and Riesling style of wines. Schramsberg Riesling served to President Harrison at Palace Hotel in San Francisco.

1905 Jacob Schram dies. Property inherited by son, Herman.

1920 Onset of Prohibition

1921 Property is purchased by Captain Raymond C. Naylor as a summer home.

1933 21st Amendment ends Prohibition. Schramsberg is sold to a firm of investment speculators.

1940 Schramsberg purchased by John Gargano and his California Champagne Company.

1951 California Champagne Company and Schramsberg purchased by Douglas Pringle. He revives Schramsberg label for both Champagne and table wines.

1957 Schramsberg is declared a Historical Monument by the California Historical Society.

1960 Douglas Pringle dies; winery is locked up by widow. Jamie Peterman and Jack Davies married in the Memorial Chapel at Stanford University.

1965 200 acre Schramsberg property purchased by Jack and Jamie Davies, who had moved to the Napa Valley, with young sons Bill and John, from Los Angeles where Jack had held executive positions at such companies as Ducommun, Inc., Fibreboard Corporation, Kaiser Aluminum & Chemical Corporation, McKinsey and Company and Rod McLellan, one of the world's leading orchid nurseries. Jamie had earlier owned an art gallery in San Francisco after receiving a degree from U.C. Berkeley. First crush of grapes under the Davies proprietorship of Schramsberg Vineyards and Cellars. Crush included the sole use of Chardonnay from the Charles Krug winery for Champagne; an innovation in the United States. It used the traditional Méthode Champenoise style of winemaking to produce premium quality sparkling wines. Hugh Davies is born the month after the family took over the winery.

1967 Schramsberg produces vintage dated Blanc de Noirs of Pinot Noir grapes, an innovation in the United States.

1968 Introduced Cuvée de Gamay of Napa Gamay grape, vintage dated and Brut Rosé an innovation in the United States. Napa Valley Agricultural Preserve established. Jack Davies helped spearhead the passage of the nation's first such agricultural preserve.

1972 Introduced Crémant Demi-Sec, produced from the Flora grape in a creamy, less effervescent style and vintage dated; an innovation in the United States. February 25: Schramsberg Blanc de Blancs 1969 served at the State dinner "Toast to Peace" hosted by President Richard Nixon for the Premier Chou En-lai in Beijing, China. This is the first time Schramsberg or any American wine is served at any White House or State event, at home or abroad.

1975 Schramsberg celebrates first 10 years.

1976 Blanc de Blancs (1973) served at the White House Bicentennial Dinner by President Ford in for Queen Elizabeth II.

1976-1978 Jack Davies serves as President of the Napa Valley Vintners.

1978 Diplome de L'Excellence Europeene, Paris is presented to Schramsberg.

1979 Cuvée de Gamay replaced with Cuvée de Pinot (using Pinot Noir grapes). Schramsberg served at State Dinner in Vienna, President Carter for Soviet President Leonid Brezhnev.

1980 Schramsberg Reserve introduced: vintage dated, aged on the yeast 4 years before disgorging, yet another innovation in the United States.

1981 Schramsberg's 1975 Blanc de Blancs served at White House State Dinner for President Reagan honoring British Prime Minister Margaret Thatcher. Crémant Demi-Sec (1979) served at White House State Dinner for President Reagan honoring King Juan Carlos of Spain and, later, honoring Prime Minister Suzuki of Japan.

1983 Vintage 1980 Blanc de Blancs served at dinner at the Ahwanee Hotel in Yosemite National Park honoring Queen Elizabeth II and Prince Philip, Duke of Edinburgh. First Schramsberg grapes sourced for sparkling wine from the Carneros region because of its proximity to cool marine air. Schramsberg's main winery building and offices are built above the old winery.

1984 California Museum of Science and Industry in Los Angeles presents Schramsberg with Juniper Sierra Award for Excellence.

1985 Nineteenth Century 20 acre McEachran Winery Estate (contiguous with Schramsberg) purchased. This reunites under single ownership these two historical California properties. First use of barrel fermentation in production of Schramsberg sparkling wines. Schramsberg wins first *Wine Spectator* Critic's Choice award. State Dinner at The White House with Schramsberg Cuvée de Pinot served for Prince Charles and Princess Diana of Great Britain.

1986 Schramsberg served at the Statue of Liberty weekend festivities on July 4th: Historic large-format salmanazar bottle is placed in the Liberty Island Museum.

1987 Schramsberg served at official banquet in San Francisco honoring Pope John Paul II. Sourcing of grapes from cooler coastal sites for sparkling wines begins in earnest. First non-Napa fruit used at Schramsberg.

1988 Schramsberg served at the National Geographic Society's 200th anniversary celebration.

1990 Schramsberg 1986 Crémant Demi-Sec served at the luncheon to honor President Mikhail Gorbachev at the Fairmont Hotel in San Francisco. Anderson Valley fruit in Mendocino County added to mix of vineyard sources.

1992 Schramsberg's J. Schram, America's first Tête de Cuvée, is introduced in London.

1994 The replanting of the winery's historic Diamond Mountain property to Cabernet Sauvignon and the red Bordeaux varietals begins. IWSC, London, awards Gold Medal to 1998 J. Schram. Crémant Demi-sec served at dinner for the 30th Anniversary of Special Olympics featuring President and Mrs. Bill Clinton, Whoopie Goldberg, Jon Bon Jovi, Eric Clayton and Sheryle Crow.

1995 Schramsberg's 30th anniversary celebrated with a series of cross-country champagne dinners created by James Beard Foundation chefs. The 30th Anniversary Cuvée, a Blanc de Noirs with 10 years on the yeast, is served, and a scholarship fund for food and champagne pairing is established at the Culinary Institute of America's Greystone Campus in the Napa Valley.

1996 Hugh Davies joins Schramsberg with a master's degree in Enology from U.C. Davis. Bill Davies begins a two-year term as Schramsberg's Sales Manager. First red Bordeaux style wines made at winery. Jack and Jamie presented James Beard Foundation's National "Outstanding Wine and Spirits" Award.

1998 Jack Davies passes away and Jamie becomes Chairman of the company. Bill Davies joins the Company's Board of Directors. Jack L. Davies Napa Valley Agricultural Land Preservation Fund established. Schramsberg Querencia Napa Valley Rosé produced with the proceeds going to the fund. The first "Sparkling Wine Symposium" is offered for members of the trade. This will eventually be renamed as Camp Schramsberg and opens up to consumers as well. Schramsberg launches the Cellar Club.

1999-2000 Special Schramsberg Millennium cuvees released including 1988 Blanc de Noirs late disgorged, 1990 J. Schram late disgorged. Hugh Davies becomes Head Winemaker.

2001 White House State Dinner for President Fox of Mexico featuring 1997 Crémant Demi-sec.

2003 Schramsberg 1996 J. Schram voted “Best Overall Wine and Best Sparkling Wine” at Sydney International Wine Competition. This was the first time that an American wine, or a sparkling wine, have ever won these two awards.

2004 First vintage of J. Davies Diamond Mountain District Cabernet Sauvignon (2001) released. The wine is named in honor of Jack Davies. Davies family chairs the Napa Valley Wine Auction. Hugh Davies marries Monique Nelson in the olive grove on the estate.

2005 Schramsberg celebrates 40th Anniversary with a series of special dinners across the country and releasing of 1994 Late Disgorged Blanc de Blancs, Blanc de Noirs and Reserve. Hugh is named as President of Schramsberg Vineyards and Jamie remains chairman. Hugh Davies elected President of the Napa Valley Vintners Association.

2006 Third vintage of J. Davies (2003) was released in April. Debut of J. Schram Rosé (1998) released September 15. Jamie and Hugh receive the COPIA Wine Award’s Lifetime Achievement Award. New production building is completed.

2007 Schramsberg’s 2005 Brut Rosé is served at the White House State Dinner honoring Her Majesty Queen Elizabeth II and His Royal Highness The Prince Philip, Duke of Edinburgh. 10th year of Camp Schramsberg , 3-day sparkling wine camp, and the first-ever Spring camp, which included a pruning seminar and base-wine blending along with additional food and wine pairing seminars by the Culinary Institute of America. Schramsberg launches the Riddler’s Circle.

2008 Matriarch Jamie Davies passes away. The oak grove in the lower vineyard is dedicated as “Jack and Jamie’s Grove.” New Visitor Center is completed on Schramsberg property. NASA Astronaut Ken Ham pilots the Space Shuttle Discovery on its 26th mission to the International Space Station with Schramsberg labels and corks in his pocket. The 2000 J. Schram Rosé is released, marking the second offering of this signature vintage wine.

2009 Schramsberg Vineyards receives final certification under both the Napa Green Winery program and the Napa Green Certified Land program.

2010 Schramsberg Vineyards installs 466,806 kilowatt-hours solar array, consisting of 1,655 panels.

2012 Schramsberg Vineyards celebrates the 150th anniversary of Jacob Schram’s founding of the property. First harvest occurs at new Davies Vineyard Winery. Schramsberg Vineyards celebrates the 40th anniversary of President Nixon’s “Toast to Peace.”

2015 Schramsberg Vineyards celebrates the 50th anniversary of Jack & Jamie Davies revival of the property.

2017 Sean Thompson is promoted to Director of Winemaking. Grayson Building opens in St. Helena, a new location for guests to taste Davies and Schramsberg wines.