

J. Schram

2001 J. SCHRAM

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 200 produced each year. This special bottling is dedicated to Schramsberg's founder of 1862, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

More than 90 vineyard blocks in Carneros, Anderson Valley, and along the Sonoma and Marin coasts are carefully nurtured throughout the growing season. Cluster samples are pulled several times before the optimal pick date for each block is selected. Complexity is gained through fermentation in both oak barrels and stainless steel tanks. Some of the small lots undergo malolactic fermentation to enrich aromas and infuse creaminess on the palate. The wine is then aged on the yeast in Schramsberg's historic Diamond Mountain caves for six years, riddled by hand, and finished with an exceptional brut dosage.

J. Schram is one of the finest sparkling wines we produce. It is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar, smoked salmon, tangy cheeses, seafood brochettes, or risotto with prosciutto.

Vintage Notes

Spring weather fluctuated between days with morning frost and days with sweltering afternoon heat, leading to a relatively early bloom. While May and June saw record high temperatures on the North Coast, late summer conditions were comparatively mild, allowing our sparkling harvest to ease along until early October.

Tasting Notes

"The fruitful aromas of the wine's youth are still vibrant, with fresh green apple, lime and pineapple jumping out of the glass. Refined, bottle-aged characters of hazelnut, honey, and baked brioche chime in. The palate pleases with a crisp entry and the flavorful essences of white peach, key lime, and juicy tropical fruit. While a creamy depth builds on the mid-palate, the wine's distinct acid backbone and a certain mineral drive stretch into a long, riding finish. The 2001 J. Schram should develop beautifully for at least 20 more years."

— *Winemakers Hugh Davies and Keith Hock*



Available with or without gift box

Varietal Composition:	78% Chardonnay, 22% Pinot Noir
County Composition:	48% Napa, 26% Sonoma, 20% Mendocino, 6% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Tognetti, Jones
<i>Sonoma-Carneros:</i>	Sangiaco-Vella
<i>Marin County:</i>	Stevens
<i>Anderson Valley:</i>	Rose
Appellation:	North Coast
Harvest Dates:	August 7 - October 9, 2001
Barrel Fermentation:	40%
Alcohol:	12.6%
TA:	0.96 g/100mL
pH:	3.06
RS:	1.21 g/100mL
Bottling Dates:	April 29-30, 2002
Aging:	6 years on the yeast
Disgorge Dates:	April 30 - May 1, 2008
Release Date:	September 1, 2008
Cases Produced:	2,011 (9-Liter)
Suggested Retail:	\$100

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