



2004 BRUT NAPA VALLEY

Made in a Blanc de Blancs style, focused on the Chardonnay grape, the 2004 Brut Napa Valley showcases our very best vineyards from the small bay influenced Carneros AVA in southern Napa County. Lying 5-10 miles inland from the cool San Francisco Bay, Carneros welcomes cool temperatures and a slow cloud burn-off throughout the growing season. These climatic conditions allow for excellent flavor development and acid retention in the sparkling wine grapes that we grow there. The characteristic fresh fruit aromas and flavors, including green apple, citrus and tropical fruit abound from the Carneros Chardonnays that make up the core of this brut offering.

While we harvested our first fruit from Carneros back in 1985, this 2004 offering is only the fifth time we have released a Schramsberg sparkling wine solely from the fruit grown in this viticultural appellation. Following in the track of the previous 1998, 2001, 2002 and 2003 Brut Napa releases, this bright, crisp sparkler will age beautifully, evolving for 20+ years to come with attractive caramelized, nutty and toasted flavor attributes.

With approximately four years of aging on the yeast, this vibrant and complex wine combines a rich texture with a delightfully crisp entry to the palate. Made in limited quantities and highlighting our best vintages from this exceptional growing region, it is a rare treat for us to release this sparkling wine.

Tasting Notes

“Following an early bud break and very mild spring, the relatively easy growing season of 2004 produced intense, forward Chardonnay fruit. The 2004 Brut Napa Valley has aromas of bright citrus, green apple and peach cobbler. Hints of candied walnuts and baked sourdough add attractive nuance. Inviting flavors of tangy melon and fresh pineapple fill the palate, leading to a finish of balanced and lingering acidity”

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	87% Chardonnay, 13% Pinot Noir
County Composition:	100% Napa Valley
Harvest Dates:	August 9 - August 30, 2004
Barrel Fermentation:	25%
Alcohol:	12.9%
TA:	0.97g/100mL
pH:	3.06
RS:	1.03 g/100mL
Release Date:	April 1, 2009
Cases Produced:	254
Suggested Retail:	\$70

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