



Blend	76% Chardonnay 24% Pinot Noir
Source	Napa Co. 49% Mendocino Co. 21% Monterey Co. 18% Marin Co. 12%
Alcohol	12.7%
TA	0.92g/100ml
pH	3.01
Residual Sugar	1.21%
Bottle Size	750ml
Retail price	\$80.00
Production	3,200 6 pack cases

## 1998 J. SCHRAM

From the inception of our efforts in 1965, we have sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes our philosophy to create a wine in which no effort has been spared and no care has been omitted. This wine is a fine expression of American individuality and innovation.

Wine grapes from the finest vineyards of Northern California are nurtured throughout the ripening process, before they are hand-picked. Complexity is gained through fermentation in both oak barrels and stainless steel tanks. Some small lots undergo malolactic fermentation to enrich aromas and infuse creaminess on the palate. The wine is then aged in our historical mountainside caves for over five years.

Dedicated to our founder of 1862, Jacob Schram, this special bottling has been a great success since its first release in 1992. J. Schram reflects Schramsberg's continuing role as a pioneer in world class sparkling wines. It is our nominee when you want an American statement of international excellence. J. Schram is appealing as an aperitif or enjoyed with fresh shellfish, caviar, smoked salmon, mild cheeses, seafood brochettes and risotto with prosciutto.

## THE 1998 VINTAGE

“The diverse 1998 vintage brought us dense, concentrated fruit with which to work. The cool and late growing season, finished by an Indian Summer, allowed the grapes to hang on the vine longer than usual. The lowered yields promoted focused, complex characters in each vineyard. Twenty separate lots make up this rich, tropical and quenching wine. From Napa Carneros on Bayview Avenue, the seamless and poignant acid of the Tognetti Vineyard provides the backbone for the resonant tropical and citrus aromas of the Schwarz and Hyde Vineyards. Monterey Chardonnay adds length to the palate and is complimented by the breadth of Mendocino Pinot Noirs. Twenty-nine percent barrel and malolactic fermentation lends the weight and viscosity to complete this opulent wine.

“With just a hint of red berry fruit, this Chardonnay driven wine combines the best of both noble varieties. Rich tropical fruit drives the aromas straight to the palate that is ripened with pineapple, citrus and cherry. Toasted hazelnuts and freshly baked sourdough grace the senses, emphasizing the importance of time spent yeast-aging in our caves. The mid-palate, luxurious with vanilla cream, is complimented by a rich, zesty and seamless finish that lasts as long as the memories of this unforgettable wine.”

*Hugh Davies, Winemaker*



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