

2000 J. SCHRAM ROSÉ

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to present its second vintage of J. Schram Rosé. This wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. J. Schram Rosé is made from the vintage's best lots from Schramsberg's collection of 80 cool-climate vineyard sites in Carneros, Anderson Valley, Monterey, and the Sonoma/Marin coast. A polished marriage of Chardonnay and Pinot Noir, this wine showcases Schramsberg's signature style of weaving together small lots of wine fermented in both stainless steel tanks and neutral French oak barrels. Following secondary fermentation in the bottle, the J. Schram Rosé was aged for seven years in Schramsberg's historic caves. It was carefully hand-riddled and finished with a select brut dosage.

This wine is the companion to Schramsberg's flagship, J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine. Only 1,042 cases of the 2000 J. Schram Rosé were produced, and the wine will be limited until the next vintage of the J. Schram Rosé, the 2004, is released in 2011-2012.

Vintage Notes

The 2000 season was characterized by an even, moderate climate, with the exception of a June heat spike and some light, late August humidity. The mild, consistent conditions of the spring and summer, set the stage for a relatively early harvest of bright, clean fruit.

Tasting Notes

"Intense aromas of ripe pineapple, mandarin orange and strawberry mix with subtle notes of vanilla *crème brûlée* and baked stone fruit cobbler. The palate delivers up front cranberry and ruby grapefruit flavors, exhibits viscous middle layers of guava and lemon meringue, and finishes with quenching, lingering acidity. This sparkler is truly one of a kind and should be quite tasty for many years to come."

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box

Varietal Composition:	75% Chardonnay, 25% Pinot Noir
County Composition:	57% Napa, 19% Mendocino, 16% Sonoma, 7% Monterey, 1% Marin
Principal Blocks:	
<i>Napa-Carneros:</i>	Tognetti Chardonnay, Richburg Pinot Noir
<i>Anderson Valley:</i>	Rose Chardonnay, Corby Pinot Noir
<i>Sonoma-Chileno Valley:</i>	Pacheco Chardonnay, Saltonstall Pinot Noir
Appellation:	North Coast
Harvest Dates:	August 4 - September 28, 2000
Barrel Fermentation:	42%
Alcohol:	12.6 %
TA:	0.96 g/100mL
pH:	3.07
RS:	1.22 g/100mL
Bottling Date:	April 25, 2001
Aging:	7 years on the yeast
Disgorge Date:	April 29, 2008
Release Date:	October 1, 2008
Cases Produced:	1,042 (9-Liter)
Suggested Retail:	\$130

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