



2001 RESERVE

Reserve is Schramsberg's top Pinot Noir-focused brut sparkling wine. Typically representing about 3% of our annual production, this richly-flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. Six years old upon release, this fruitful, yet dry, toasty and creamy bubbly will age gracefully for another 20-30 years.

More than 90 cool-climate vineyard sites in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas are farmed each year to achieve the best possible fruit for our sparkling wines. Hand-picking, early-morning harvesting, and light pressing are critical. Small amounts of select Chardonnay are included in the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermentation lots are layered in to provide viscosity and depth. Extensive tasting is conducted over the winter months, with as many as 200 base wines being taken into consideration. Following bottle fermentation, each bottle is aged in contact with its own yeast in our historic Diamond Mountain hillside caves for a minimum of five years. The finishing dosage is the result of comprehensive trials to fine-tune balance of flavor and acidity.

Schramsberg Reserve is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roasted duck with mango, cedar-plank grilled salmon, and curried chicken salad. This flavorful bubbly also can be served as an apéritif with smoked oysters, caviar and such hard cheeses as aged Swiss Sbrinz, Sonoma Vella Jack, or Irish Coolea.

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

“Spiced aromas of gingerbread and brioche lend density and richness to the varied fruitful notes of dried guava, peach and pear. Flavors of tangerine, mandarin orange, and ruby red grapefruit deliver quenching zestiness - melding comfortably with a creamy, caramelized essence that lingers with persistence on the palate.”

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box.

Varietal Composition:	70% Pinot Noir, 30% Chardonnay
County Composition:	35% Mendocino, 30% Sonoma, 29% Napa, 6% Marin
Principal Pinot Noir Blocks:	
<i>Napa-Carneros:</i>	Jones
<i>Sonoma-Carneros:</i>	Ricci
<i>Anderson Valley:</i>	Corby
<i>Marin County:</i>	Stevens, Stubbs
Appellation:	North Coast
Harvest Dates:	August 7 – October 9, 2001
Barrel Fermentation:	40%
Alcohol:	12.4%
TA:	1.00g/100mL
pH:	3.10
RS:	1.16g/100mL
Bottling Date:	April 25, 2002
Aging:	5 years, 3 months on the yeast
Disgorge Dates:	August 6, 2007
Release Date:	November 1, 2007
Cases Produced:	2,232 (9-Liter)
Suggested Retail:	\$100

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com
or Julianna Reindl, Wilson Daniels Ltd., 707.967.1811, jreindl@wilsondaniels.com

Represented by WILSON DANIELS LTD. Post Office Box 440-B, St. Helena, CA 94574 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com