



Schramsberg
FOUNDED 1861

2002 BLANC DE BLANCS

Blanc de Blancs (white from white) made from Chardonnay is the counterpart to the Blanc de Noirs (white from black), made from the Pinot Noir. Blanc de Blancs was the first wine we produced in 1965 and was America's first commercially produced Chardonnay based sparkling wine.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for three years prior to disgorgement. With its bright fruit and crisp character, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an aperitif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses and as a counterpoint to soft triple creams.

The *Wine Enthusiast* rated **91 points** to the 2001 Blanc de Blancs and stated "It's crazy that this is Schramsberg's 'regular' brut because it's really reserve quality. Utterly smooth and elegant, it has a satin texture framing delicate layers of citrus, peach and yeast, with a long finish of toasted almond." *The Wine News* gave it **91 points** and said "Champagne-like aromas and flavors of apple, peach, dough and chalk show pretty floral overtones. Long finish concludes on a cleansing note."

100% Chardonnay

53% Napa Co.
21% Sonoma Co.
20% Mendocino Co.
6% Marin Co.

Alcohol 12.9%
TA 0.90g/100ml
Residual Sugar 1.15%

Bottle Size
375ml/750ml/1.5L/3L/9L

Retail Price
\$18.00/\$32.50/\$76.00/
\$220.00/\$550.00

Production
11,664 cases 750 mls

Release Date
March 1, 2006

Notes:

"Inviting toasty lemon limes and tropical aromas combine with hints of vanilla spice. On the palate, it has zesty citrus and baked pineapple flavors that lead to a long, seamless finish. It is crisp, refreshing, showcasing sparkling Chardonnay at it best."

-Hugh Davies and Craig Roe mer, Winemakers