



Schramsberg
FOUNDED 1843

2002 CRÉMANT DEMI-SEC

Schramsberg Crémant Demi-sec is a delicate off-dry, dessert-style wine: an American original. Crémant is French for “creamy” and traditionally refers to a sparkling wine with less pressure and softer effervescence. Our Crémant Demi-sec has roughly half the pressure of our other sparkling wines; it presents a creamier texture and more exotic flavors.

We made California’s first Crémant in 1972. After rigorous study we chose the unusual California grape named Flora (a cross of Sémillon and Gewürztraminer developed at U.C. Davis) to be the core component of this cuvée. This grape unites the fruit forward character of Gewürztraminer with the strength and depth of Sémillon. We age the Crémant Demi-sec on the yeast for about three years, which adds complexity, yet allows it to retain its attractive youthfulness.

This delicious sparkler has a spicy, floral character, which will evolve into rich, caramelized apricot and peach flavors with further aging. The sweetness in Crémant is subtle, providing a fine balance with desserts such as fruit tarts, poached fruit, light cakes, custards, exotic sorbets, crème caramel, gingerbread and crème brûlée. It also complements a wide range of spicy Asian foods and matches especially well with foie gras.

Schramsberg Crémant Demi-sec has been served during many State events including President Reagan’s Second Inaugural Luncheon and President Clinton’s dinner for the Prime Minister of Canada. Most recently, Crémant Demi-sec was served at the dinner celebrating the sixtieth wedding anniversary of President and Mrs. George H. W. Bush.

Notes:

“Honeyed and caramelized notes are offered on our 2002 Crémant, an alluring combination of Flora and Gewürztraminer. Tangy pineapple and lemon elevate the aromas with vanilla spice and a subtle yeastiness expanding the fragrant intensity. The palate opens with tropical fruits and a lemon-lime quench. Background flavors of crème brûlée and stone fruit broaden the mouthfeel, making the wine both smooth and lively. A delicious sweetness balances the zesty acidity of this wine.”

-Hugh Davies and Craig Roemer, Winemakers