

2002 J. SCHRAM

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 200 produced each year. This special bottling is dedicated to Schramsberg's founder of 1862, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

More than 90 vineyard blocks in Carneros, Anderson Valley, and along the Sonoma and Marin coasts are carefully nurtured throughout the growing season. Cluster samples are pulled several times before the optimal pick date for each block is selected. Complexity is gained through fermentation in both oak barrels and stainless steel tanks. Some of the small lots undergo malolactic fermentation to enrich aromas and infuse creaminess on the palate. The wine is then aged on the yeast in Schramsberg's historic Diamond Mountain caves for six years, riddled by hand, and finished with an exceptional brut dosage.

J. Schram is one of the finest sparkling wines we produce. It is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar, smoked salmon, tangy cheeses, seafood brochettes, or risotto with prosciutto.

Vintage Notes

The 2002 vintage was a long and mostly mild growing season. An April frost and May rains gave way to a temperate summer with ideal growing conditions - warm days and cool nights. Overall, the grape crop was balanced, with intense fruitful, aromas and concentrated flavors.



Available with or without gift box

Tasting Notes

"This wine delivers! Even with six years ageing en tirage, this wine's youthfulness bursts with aromas of fresh Granny Smith apple and juicy pineapple, followed by mature perfumes of freshly baked sourdough, roasted almond, and just a hint of graham cracker pie crust. A bright crisp entry leads way to generous flavors of candied grapefruit and glazed pineapple, with just a touch of key lime and mango. The mid-palate is rich and ever present, finishing with a tangy and lingering acidity. The 2002 J. Schram tastes deliciously today, and will continue to age and develop for decades to come."

– Winemakers Keith Hock and Hugh Davies

Varietal Composition:	83% Chardonnay, 17% Pinot Noir
County Composition:	56% Napa, 21% Sonoma, 12% Marin, 11% Mendocino
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Tognetti, Jones
<i>Sonoma-Carneros:</i>	Sangiaco-Vella
<i>Marin County:</i>	Stevens
Appellation:	North Coast
Harvest Dates:	September 5 - October 14, 2002
Barrel Fermentation:	35%
Alcohol:	12.5%
TA:	0.90 g/100mL
pH:	3.13
RS:	1.19 g/100mL
Bottling Dates:	April 1, 2003
Aging:	5 years, 9 months on the yeast
Disgorge Dates:	December 22 - 29, 2008
Release Date:	January 1, 2010
Cases Produced:	973 (9-Liter)
Suggested Retail:	\$100

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