



2002 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

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.

Tasting Notes

“The 2002 Reserve jumps out of the glass. Fresh fruit aromas of Asian pear, Mandarin orange and juicy red raspberries are accentuated with the more evolved aromas of fresh-from-the-oven peach cobbler, warm English toffee and roasted hazelnuts – derived from the six years of aging en tirage. The palate is bright and crisp upon entry, with flavors of blood orange, papaya and mango, leading the way to a rich, coating mid palate bursting with Bing cherry and just a hint of dried strawberry. The 2002 Reserve finishes with a long, snappy and zesty acidity. Showing wonderfully today this wine will continue to develop and mature for decades.”

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box.

Varietal Composition:	75% Pinot Noir, 25% Chardonnay
County Composition:	45% Napa, 33% Mendocino, 14% Marin, 8% Sonoma
Principal Pinot Noir Blocks:	
<i>Napa-Carneros:</i>	Hyde
<i>Anderson Valley:</i>	Corby, Juster
<i>Marin County:</i>	Stevens
Appellation:	North Coast
Harvest Dates:	September 4 - October 14, 2002
Barrel Fermentation:	45%
Alcohol:	13.4%
TA:	0.81 g/100mL
pH:	3.04
RS:	1.25 g/100mL
Bottling Date:	April 2, 2003
Aging:	5 years, 9 months on the yeast
Disgorge Dates:	December 2 - 5, 2008
Release Date:	January 1, 2010
Cases Produced:	1,473 (9-Liter)
Suggested Retail:	\$100

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