

2003 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 95 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 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 2003 vintage provided one of the wettest springs on record, affording a beneficially long and cool growing season. Early season heat spikes got the vines growing and the season evolved nicely with warm days and cool night. The grapes developed beautifully with delicious fruit flavors and elevated acidity.



Available with or without gift box

Tasting Notes

"The 2003 J. Schram has generous citrus aromas, which are complemented by baked pear and nuances of orange marmalade. The fruitful nose is accompanied by fresh sourdough, vanilla crème brûlée and a toasted marshmallow essences. This wine enters the mouth crisp and zippy with a concentrated viscosity from the aging en tirage. Upon first taste, juicy lemon and lime are present – which lead way to green apple and baked pineapple. The palate finishes with a delicate minerality, the richness of warm roasted almonds, and a lingering acidity."

– Winemakers Keith Hock and Hugh Davies

Varietal Composition:	85% Chardonnay, 15% Pinot Noir
County Composition:	42% Sonoma, 37% Napa, 11% Mendocino, 10% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Hyde, Jones, Tognetti
<i>Sonoma-Carneros:</i>	Vella, Ricci
<i>Marin County:</i>	Stevens
Appellation:	North Coast
Harvest Dates:	August 18th to October 19th, 2003
Barrel Fermentation:	40%
Alcohol:	12.5%
TA:	0.90 g/100mL
pH:	3.06
RS:	1.2 g/100mL
Bottling Dates:	April 20, 2004
Disgorge Dates:	September 3, 2009
Release Date:	May 24, 2010
Cases Produced:	1,500 (9-Liter)
Suggested Retail:	\$100

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