

J. Schram

2004 J. SCHRAM ROSÉ

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to present its third vintage of J. Schram Rosé. This wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. This wine is made from the vintage's best Chardonnay and Pinot Noir stainless steel tank and neutral French oak barrel wine lots, which is created from Schramsberg's collection of 90 cool-climate vineyard sites in Carneros, Anderson Valley, Sonoma Coast and Marin. Following secondary fermentation in the bottle, this fabulous wine was aged on the lees for six years in Schramsberg's historic caves, and was then hand-riddled and finished with a select brut dosage.

This wine is the companion to Schramsberg's flagship, J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine. Only 1,000 cases of the 2004 J. Schram Rosé were produced.

Vintage Notes

The 2004 growing season started mild, but was steadily followed by an accelerated warming trend throughout the season. An early bud break led to one of the earliest first days of harvest on record. As the overall crop levels were a little light, grapes matured quickly and it became a quickstep dance to get the grapes harvested at that perfect balance between ripeness and acidity.

Tasting Notes

"Intense aromas of rich blood orange and melon mix with subtle notes of raspberry spice and ruby grapefruit. The palate delivers a wonderful balance of spice and fruit, including watermelon, oranges and ripe raspberry. A crisp and tangy finish lingers with a long, quenching acidity. This sparkler is truly one of a kind and should be quite tasty for many years to come."

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box

Varietal Composition:	82% Chardonnay, 18% Pinot Noir
County Composition:	46% Napa, 44% Sonoma, 6% Mendocino, 4% Marin
Principal Blocks:	
<i>Napa-Carneros:</i>	Hyde, Tognetti, Schwarze
<i>Anderson Valley:</i>	Corby, Monument Tree
<i>Sonoma:</i>	Vella, Hawk Hill, Keefer, Jonive, Saltonstall
<i>Marin:</i>	Stevens
Appellation:	North Coast
Harvest Dates:	August 13 - September 17, 2004
Barrel Fermentation:	34%
Alcohol:	12.7 %
TA:	0.93 g/100mL
pH:	3.10
RS:	1.07 g/100mL
Bottling Date:	May 15-16, 2005
Aging:	6 years on the yeast
Disgorge Date:	May 5, 2011
Release Date:	November 1, 2011
Cases Produced:	1,000 (9-Liter)
Suggested Retail:	\$130

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

or Julianna Reindl, Wilson Daniels Ltd., 707.967.1811, jreindl@wilsondaniels.com@wilsondaniels.com

Represented by WILSON DANIELS LTD. Post Office Box 440-B, St. Helena, CA 94574 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com