



2004 EXTRA BRUT

The “Extra Brut” is produced for the growing number of sparkling enthusiasts who on occasion enjoy a very, very dry sparkling wine. These sparkling wines are finished with a dosage of between 0.3 - 0.6 g/100ml of residual sugar, about half that of the omnipresent “Brut” offerings.

A progression towards a drier “Brut” has occurred in the sparkling wine world in the past two decades as producers have been able to develop brighter intensity of fruit flavor in the grapes that they grow. This transition has absolutely happened at Schramsberg, where cooler climate vineyards have produced grapes with not only higher acidity, but also riper Pinot Noir and Chardonnay characteristics. Because of this, the level of dosage in our “Brut” offerings has decreased by 15-20% through this transition.

With our first-ever “Extra Brut”, we have given the clarity and depth of some of our finest blocks of the 2004 season an even greater opportunity to balance the crispness and drive of the resulting sparkling wine. Made primarily from the broader and supple Pinot Noir variety, this bottling was aged for five years on the yeast prior to disgorgement, enabling ample time for it to soften and develop complexity and depth.

We are very excited to share this effort with you. It is ready to enjoy upon release, but will surely age beautifully for another two decades or more to come. This opulent and racy style will match extraordinarily well on the raw side with caviar and ceviche, but will also pair perfectly on the cooked side with smoked oysters, mushroom tarts, and veal picatta. A simple antipasto sampling with prosciutto, sopresatta, gouda, pecorino, artichoke heart, and cured olives will also shine alongside.



Varietal Composition:	84% Pinot Noir 16% Chardonnay
County Composition:	47% Sonoma, 26% Mendocino, 23% Napa, 4% Marin
Appellation:	North Coast
Primary Vineyards:	Saltonstall, Hawk Hill, Monument Tree, Corby, Hyde
Harvest Dates:	August 28 - September 11, 2004
Bottling Date:	May 19, 2005
Disgorging Date:	May 20, 2010
Barrel Fermentation:	36%
Alcohol:	12.9%
TA:	0.91 g/100mL
pH:	3.07
RS:	0.44 g/100mL
Release Date:	February 1, 2011
Cases Produced:	1,108
Suggested Retail Price:	\$70

Tasting Notes

“The 2004 Extra Brut is our first release of an extra dry sparkling wine. Aromas of juicy peach and nectarine are present in addition to more developed character of clove, warm vanilla custard, marzipan and oven-fresh sourdough bread. On first taste there are flavors of lime, pineapple and orange marmalade, followed by nuances of dark cherry and some rhubarb, which are accentuated by hazelnut and black tea. The palate is crisp and tangy with a mouth watering acidity that is long and lingering.”

– Winemakers Keith Hock & Hugh Davies