

J. Schram

2004 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 100 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

Bud break occurred earlier than many vintners could remember and the trend carried forward throughout the growing season. Heat spikes occurred in June and at scattered intervals throughout the summer season. Grapes completed veraison early and ripeness with well developed sugars in all varieties was realized early. Growers held on as acid balance eventually caught up. Temperatures were steady into one of the earliest harvests in Napa Valley. Grape quality was very good with a crop that was smaller than average.

Tasting Notes

"The 2004 J Schram has aromas of fresh green apple, apricot and lime and a bit of minerality. In addition there is a creaminess of vanilla custard, and marzipan followed by fresh baguette. Flavors of orange, melon and lemon are present with some lime pith. The fruit is accentuated by warm spices, cinnamon and nutmeg. The texture is rich and tangy with an acidity that is long and balanced"

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box

Varietal Composition:	85% Chardonnay, 15% Pinot Noir
County Composition:	46% Napa, 43% Sonoma, 5% Mendocino, 4% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Hyde, Tognetti, Swarze
<i>Sonoma-Carneros:</i>	Vella, Hawk Hill, Keefer
<i>Marin County:</i>	Stevens
Appellation:	North Coast
Harvest Dates:	August 13 - September 11, 2004
Barrel Fermentation:	34%
Alcohol:	12.5%
TA:	0.92 g/100mL
pH:	3.12
RS:	1.10 g/100mL
Bottling Dates:	May 16 - May 17, 2005
Aging:	5 years, 5 months
Disgorgement Dates:	October 10, 2010
Release Date:	TBD
Cases Produced:	1,882
Suggested Retail:	\$100

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