



2005 BRUT NAPA VALLEY CARNEROS

Made in a Blanc de Blancs style, focused on the Chardonnay grape, the 2005 Brut Napa Carneros showcases our very best vineyards from the small bay influenced Carneros AVA in southern Napa County. Lying 5-10 miles inland from the cool San Francisco Bay, Carneros welcomes cool temperatures and a slow cloud burn-off throughout the growing season. These climatic conditions allow for excellent flavor development and acid retention in the grapes that we grow there. The characteristic fresh fruit aromas and flavors, including green apple, citrus and pineapple abound from the Carneros Chardonnays that form core of this brut offering.

While we harvested our first fruit from Carneros back in 1985, this 2005 offering is the first time Schramsberg has produced a sparkling wine solely from the fruit grown in this viticultural appellation. This bright, crisp sparkler will age beautifully, evolving for 20+ years to come with attractive caramelized, nutty and toasted flavor attributes.

With over three and a half years of aging *en tirage*, this vibrant and complex wine combines a rich texture with a delightful drive on the palate. Made in limited quantities and highlighting our very best lots of the year from this exceptional viticultural region, it is a treat for us to release this sparkling wine.

Tasting Notes

“Delicious tropical aromas of pineapple, mango and papaya jump out of the glass. They are followed by subtle nuances of Meyer lemon and lime. The fruitful nose is completed by the sweetness of vanilla, roasted almond and baked sourdough. The palate is bold and rewarding - delivering flavors of apple, apricot and key lime that lead to honey and a slight minerality, and finishes with fresh from the oven brioche. The 2005 Brut Napa Carneros is quenching on entry with a rich mid palate and long snappy acidity.”

Winemakers Keith Hock and Hugh Davies



Varietal Composition:	83% Chardonnay, 17% Pinot Noir
County Composition:	100% Napa Valley
Appellation:	Napa Valley Carneros
Principal Vineyards:	Hyde, Jones, Schwarze, Tognetti
Harvest Dates:	August 29 - September 20, 2005
Bottling Date:	April 17, 2006
Disgorging Date:	November 4, 2009
Barrel Fermentation:	30%
Alcohol:	12.7%
TA:	1.00g/100mL
pH:	3.07
RS:	1.15g/100mL
Release Date:	February 8, 2010
Cases Produced:	974 (9-Liter)
Suggested Retail:	\$70