



2005 Querencia

Querencia is a brut rosé produced solely from fruit grown in the Napa Valley Carneros region. Chardonnay forms the blend's core, providing an elegant, crisp, and tangy palate. Small additions of Pinot Noir, fermented with skin contact, add berry brightness and color. This brut rosé sparkling wine is hearty enough to compliment the robust flavors of Mediterranean cooking and delicate enough to be served with a truly broad range of appetizers.

Proceeds from the sale of Querencia contribute to the Jack L. Davies Fund, which supports agricultural preservation and education efforts in Napa County. Established by the Davies family in 1998, upon the passing of Schramsberg founder Jack Davies, the fund builds on his 30-year legacy as a strong advocate for the protection of agricultural land. Jack played an instrumental role in the establishment of the Napa Valley Agricultural Preserve in 1968, which has become a national model for the conservation of agricultural lands.

Querencia was named by James Hickey, the Napa County planning director at the time of the establishment of the agricultural preserve. The name is a Spanish word meaning "the deep and abiding affection one has for the place one calls home." It refers to the sense of being nourished by the place in which you belong and the balance that exists between the land and its stewards.



Tasting Notes

The 2005 Schramsberg Querencia shows a delicious combination of lively fruit and aged complexity. The nose is bursting with aromas of fresh strawberries and crème that are complimented with delicate nuances of orange blossom and caramel apples. The palate is a perfect harmony of crisp apple and ripe berry mixed with subtle hints of warm pastry. This elegant and refined sparkler is full of vitality with crisp acidity and a balanced lingering finish.

— Winemakers Hugh Davies and Keith Hock

Varietal Composition:	82% Chardonnay, 18% Pinot Noir
County Composition:	100% Napa
Harvest Dates:	August 19-October 12, 2005
Barrel Fermentation:	30%
Alcohol:	12.9%
TA:	0.87 g/100ml
pH:	3.04
RS:	1.13 g/100ml
Bottling Dates:	April 17, 2006
Disgorge Dates:	January 11, 2008
Release Date:	April 15, 2008
9L Cases Produced:	210
Suggested Retail:	\$41

Media Inquiries: Joy Henderson, Schramsberg Vineyards, 707.942.2408, jhenderson@schramsberg.com
or Lisa Mattson, Wilson Daniels Ltd., 707.967.1827, lmattson@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