



2005 BRUT SONOMA COAST

Made in a Blanc de Noirs style, focused on the Pinot Noir grape, the 2005 Brut Sonoma Coast showcases our very best vineyards from this diverse coastal region, located within a few miles of the cooling Pacific Ocean. These climatic conditions allow for excellent flavor development and acid retention in the sparkling wine grapes that we grow there. The characteristic tangy, red berry and orange citrus flavors of our Sonoma Coast Pinot Noirs form the core of this brut offering.

While we harvested our first fruit from the Sonoma Coast back in 1997, this 2005 offering is the first time Schramsberg has produced a sparkling wine solely from the fruit grown in this viticultural appellation. Following in the track of our other releases, this bright, crisp sparkler will age beautifully, evolving for years to come with attractive caramelized and toasted flavor attributes.

With over three and a half years of aging *en tirage*, the nuttiness and baked bread characteristics derived from the yeast are noteworthy. Made in limited quantities and highlighting our very best lots of the year from this remarkable growing region, it is a treat for us to release this special sparkling wine.

Tasting Notes

“The 2005 Brut Sonoma Coast has bursting aromas of a ripe berry patch; raspberry and blackberry lead way to fresh strawberry and mandarin orange, and just a smidgen of juicy grapefruit. This fruitful intensity is complemented by a refined caramelized sugar and fresh cinnamon roll undertone. The palate is generous and inviting with flavors of wild berry and cherry, followed by the tropical flavors of mango and pineapple, and completed with the richness of vanilla custard and toasted almond. This wine delivers a crisp acidity with a long, lingering finish.”

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	60% Pinot Noir, 40% Chardonnay
County Composition:	100% Sonoma
Appellation:	Sonoma Coast
Principal Vineyards:	Saltonstall, Jonive, Keefer, Dutton
Harvest Dates:	September 3 - September 24, 2005
Bottling Date:	April 17, 2006
Disgorging Date:	November 4, 2009
Barrel Fermentation:	25%
Alcohol:	13.3%
TA:	1.01g/100mL
pH:	3.17
RS:	1.06g/100mL
Release Date:	February 8, 2010
Cases Produced:	789 (9-Liter)
Suggested Retail:	\$70