



2007 BLANC DE NOIRS

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967. The key to producing this complex Blanc de Noirs is our vast and varied focus on diverse cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care – hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of particular wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even a couple of decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

Tasting Notes

“The 2007 Blanc de Noirs has lively aromas of guava and fresh peach that lead way to subtle aromas reminiscent of a briar berry patch. The fruitful nose is complemented by warm almond and salted toffee. The palate is generous and bursting with flavors of Rainier cherry and fresh watermelon, followed by baked orange and fresh sourdough bread. The finish is long and lingering with a snappy acidity”

– *Winemakers Keith Hock and Hugh Davies*



Varietal Composition:	74% Pinot Noir, 26% Chardonnay
County Composition:	32% Napa, 31% Sonoma, 30% Mendocino, 7% Marin
Appellation:	North Coast
Harvest Dates:	August 10 - October 16, 2007
Barrel Fermentation:	30%
Alcohol:	12.8%
TA:	0.86 g/100mL
pH:	3.08
RS:	1.08 g/100mL
Release Date:	July 1, 2010
Cases Produced:	13,340 (9-Liter)
Suggested Retail:	\$38

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