



## 2008 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, producing 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 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 2008 Blanc de Noirs has lively aromas of apricot and persimmon, which gracefully lead to nuances of honey and lemon. The fruitful nose is complemented by vanilla spice and candied almond. The palate offers crisp and tart flavors of orange and lime rind, supported by a touch of roasted coffee. The finish is long and lingering.”

– Winemakers Keith Hock and Hugh Davies



<b>Varietal Composition:</b>	91% Pinot Noir, 9% Chardonnay
<b>County Composition:</b>	34% Napa, 33% Sonoma, 24% Mendocino, 9% Marin
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 13 - September 22, 2008
<b>Barrel Fermentation:</b>	27%
<b>Alcohol:</b>	12.7%
<b>TA:</b>	0.81 g/100mL
<b>pH:</b>	3.01
<b>RS:</b>	1.20 g/100mL
<b>Release Date:</b>	January 1, 2012
<b>Cases Produced:</b>	12,750 (9-Liter)
<b>Suggested Retail:</b>	\$38

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