



## 2004 Crémant Demi-sec

Schramsberg Crémant Demi-sec is a delicate, off-dry dessert-style wine: an American original. *Crémant* is French for “creamy” and traditionally refers to a sparkling wine with softer effervescence. It has roughly half the pressure of our other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made California’s first Crémant in 1972. After rigorous study, our winemaking team chose the unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength and depth of Sémillon. Select lots of Chardonnay add zest and length to the palate while a touch of Gewürztraminer on its own lifts the spiced, fruitful nature of the blend. Aging on the yeast for about two years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant has been served at many State events, including President Reagan’s Second Inaugural Luncheon and President Clinton’s dinner for the prime minister of Canada. Most recently, the Crémant Demi-sec was served at the dinner celebrating the 60th wedding anniversary of President and Mrs. George H.W. Bush.

This delicious sparkler has spicy, floral aromatics, and apricot and peach flavors that will gently caramelize with further aging in the bottle. The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruit, light cakes, custards, exotic sorbets, *crème caramel*, gingerbread and *crème brûlée*. It also complements a wide range of spicy Asian foods and matches especially well with foie gras.



### Tasting Notes

“Aromas of honeyed spice, rum cake, rhubarb pie and baked pineapple commingle with wild pear, melon and tea leaves. The bouquet of mouth-watering fresh fruit blends harmoniously with the wine’s more mature elements. On the palate, this wine is rich and creamy yet still vibrant and refreshing.”

—Winemakers Hugh Davies and Craig Roemer

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| <b>Varietal Composition:</b> | 84% Flora, 9% Chardonnay, 6% Pinot Noir,<br>1% Gewürztraminer |
| <b>County Composition:</b>   | 89% Napa, 7% Mendocino, 4% Sonoma                             |
| <b>Harvest Dates:</b>        | July 28–September 22, 2004                                    |
| <b>Barrel Fermentation:</b>  | 5%  |
| <b>Alcohol:</b>              | 12.9%   |
| <b>TA:</b>                   | 0.80 g/100ml  |
| <b>pH:</b>                   | 3.14  |
| <b>RS:</b>                   | 4.00 g/100ml  |
| <b>Bottling Dates:</b>       | June 3–6, 2005  |
| <b>Disgorge Dates:</b>       | February 13–23, 2007  |
| <b>Release Date:</b>         | June 1, 2007  |
| <b>Cases Produced</b>        | 3,870   |
| <b>Suggested Retail:</b>     | \$38  |

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