



Schramsberg Blanc de Blancs

Schramsberg Blanc de Blancs (*white from white*) is the counterpart to Schramsberg Blanc de Noirs (*white from black*), made from Chardonnay grapes in the classic Brut style. Small lots of malolactic and barrel-fermented wines are added to the wine for complexity. The wine is then aged on the yeast lees in the bottle for three years prior to disgorgement. With its bright fruit and crisp character, this sparkling wine will maintain its freshness, structure and refined finish for many years following its initial release.

The Schramsberg Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially-produced, Chardonnay-based sparkling wine. It received world recognition in 1972 when the 1969 Blanc de Blancs was served at the "Toast to Peace" in Beijing between President Nixon and Premier Chou En-Lai. Schramsberg wines have since been served by all of our Presidents on countless occasions both at home and abroad.



2003 Blanc de Blancs Tasting Notes

"Alluring aromas of tropical fruit and subtle hints of roasted pecans. On the palate, it has citrus characteristics and baked apple and ripe pear flavors that lead to a long, vibrant finish. It is crisp and refreshing in the Schramsberg tradition." – *Winemakers Hugh Davies and Craig Roemer*

While this wine can be enjoyed by itself as an apéritif, it is perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass as well. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses and as a counterpoint to soft triple creams.

Varietal Composition: 100% Chardonnay

Source: 51% Napa County
27% Mendocino County
18% Sonoma County
4% Marin County

Alcohol: 12.8%

TA: 0.95 g/100ml

RS: 1.19%

Production: 13,200 cases

Release Date: November 1, 2006

Suggested Retail Price: \$35