



Schramsberg
FOUNDED 1882

2004 BLANC DE NOIRS

Blanc de Noirs (white from black) is the counterpart of Blanc de Blancs (white from white). Made from the red wine grape Pinot Noir, this is a complex, fruitful, medium-bodied sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967.

Making a white wine from a red grape requires great care: handpicked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Over two years of yeast contact in the bottle knits all the elements together in a mature, toasty style.

Blanc de Noirs presents layers of berry fruit, baked stone fruit aromas, cherry and spice. It is particularly well-suited to serve with food; some examples include soft and nutty cheeses, macadamia nut crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

The 2003 Blanc de Noirs was voted Best of the Year by the *Wine Enthusiast* with **92** points: “Exceptionally refined in texture, this is a rich, layered sparkler. Based mostly on Pinot Noir, it has full-bodied nectarine, strawberry and jasmine tea flavors, complexed with bread dough and smoky char. But best of all is that texture, pure silk and satin.” *The Wine Spectator* rated the 2003 Blanc de Noirs with **92** points: “A rich, vibrant mouthful of a bubbly, with bold, complex aromas of cinnamon, yeasty vanilla, apple and cherry, with subtle spicy flavors that build to a fresh hint of minerality on the finish.

85% Pinot Noir
15% Chardonnay

49% Napa Co.
35% Mendocino Co.
16% Sonoma Co.

Alcohol 13.1%
TA0.98g/100ml
pH 3.02
Residual Sugar 1.18 %

Bottle Size 750ml

Retail Price \$34.50

Production
11,700 cases

Release Date
May 1, 2007

Notes:

The 2004 Blanc de Noirs offers the essence of baked berry, nectarine, dried tropical fruit and cherry blossom with subtle aromas of warm pie crust, biscuit and graham cracker. Hints of guava and tonic lend an exotic note. The creamy mid-palate gives way to a zesty red tropical fruit finish. This bright, quenching wine will develop plenty of character and complexity over time while retaining it's youthful integrity.

-Winemakers Hugh Davies and Craig Roemer