



*Schramsberg*  
FOUNDED 1842

## 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. Our Crémant Demi-sec has roughly half the pressure in the bottle of our other sparkling wines; it presents a creamier texture and more exotic flavors.

We made California’s first Crémant in 1972. After rigorous study we chose the unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at U.C. Davis) to be the core component of this sparkling wine. This grape unites the fruit forward character of Gewürztraminer with the strength and depth of Sémillon. We age the Crémant Demi-sec on the yeast for two to three years prior to disgorgement, which adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

This delicious sparkler has spicy, floral aromatics, and apricot peach flavors which will caramelize with further aging. 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.

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

### Notes:

*“Aromas of honeyed spice, rum cake, rhubarb pie and baked pineapple commingled 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