

2000 J. SCHRAM - LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind late disgorged offering of our 2000 J. Schram. From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted.

With 17 years of contact on the yeast in the bottle in our historic Diamond Mountain caves, this 2000 J. Schram Late Disgorged has developed exquisite richness, depth and complexity. Extensive aging "en tirage" enables savory, nutty and seasoned attributes to evolve with fruitful caramelization, density and creaminess on the palate.

More than 120 cool-climate vineyard sites in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas are farmed each year to achieve the best possible fruit for our sparkling wines. Hand-picking, early-morning harvesting, and light pressing of the grapes are critical for maintaining juice quality. A small amount of select Pinot Noir is included in the primarily Chardonnay blend, bringing a fruitful roundness to the palate. Distinct barrel and malolactic fermentation lots are then layered in to provide viscosity and depth, prior to the wine going to bottle for its long rest within the caves. Following secondary fermentation within the bottle, the yeast within slowly break down through a process called autolysis, imparting a richness and complexity that can only be achieved through the years of patience. Now 18 years after these grapes were first harvested, we release this outstanding bottle of wine for your enjoyment.

In 2000, mild spring weather paved the way for a long growing season. Cool and foggy weather in June and July set the course for harvest to begin in mid-August, allowing some of the coolest vineyard sources to mature into late September. This weather dynamic produced intensely aromatic Chardonnay with rich viscosity and a long, acidic backbone.



Tasting Notes

"This late disgorged sparkling wine features bright aromas of baked apple, lemon curd and apricot, layered with elements of honey, brioche, orange zest and almond paste. The creamy mid-palate seamlessly integrates with a vibrant acidity carrying rich flavors of baked pineapple, tangy citrus, marzipan, baked peach, orange blossom and a touch of milk chocolate."

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition: 80% Chardonnay, 20% Pinot Noir

County Composition: 60% Napa, 20% Mendocino,
12% Sonoma, 8% Marin

Principal Chardonnay Blocks:

Napa-Carneros: Tognetti Southeast, Tognetti
Northwest, Schwarze

Anderson Valley: Rose

Marin County: Pacheco

Appellation: North Coast

Harvest Dates: August 4 – September 28, 2000

Bottling Date: April 23, 2001

Disgorgement Dates: April 20 and 26, 2018

Barrel Fermentation: 38%

Alcohol: 12.8%

TA: 0.91 g/100 mL

pH: 3.08

RS: 0.80 g/100 mL

Cases Produced: 290 (9-Liter)

Release Date: October 1, 2018

Suggested Retail: \$185 (750 mL)

Available Formats: 750 mL, 1.5 L, 3 L