



2008 BLANC DE NOIRS - LATE DISGORGED

We are very excited to present this special, limited bottling of our 2008 Late Disgorged Blanc de Noirs.

Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such American sparkler in 1967. The key to producing this complex Blanc de Noirs is our vast and varied focus on diverse cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care – hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of particular wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle.

In 2012, when we originally released this bottling, we held back a small number of these bottles for extended aging in our historic Diamond Mountain Caves. After ten years of contact with the yeast, this sparkling wine has gracefully developed exquisite richness, depth and complexity. It displays savory, nutty and seasoned attributes, along with a caramelized, dense fruitfulness and creaminess associated with the ultra-fine bubbles.



Tasting Notes

“The 2008 Blanc de Noirs LD has matured into a complex wine. The nose is concentrated with tangerine, mandarin orange, apricot and baked peach. These fruitful aromas are enhanced by layers of maple candy, vanilla cake, orange creamsicle and ginger. This sparkling wine exhibits a creamy entry and offers flavors of stone fruit, graham cracker and roasted pineapple, with a compelling finish of dried orange peel, baking spice and butterscotch.”

– *Winemakers Sean Thompson and Hugh Davies*

Varietal Composition: 90% Pinot Noir,
10% Chardonnay

Appellation: North Coast

County Composition: 34% Napa, 33% Sonoma,
24% Mendocino, 9% Marin

Harvest Dates: August 13 - September 22, 2008

Disgorging Dates: September 27 & 30, 2019

Release Date: February 1, 2020

Barrel Fermentation: 27%

Alcohol: 12.7%

TA: 0.81 g/100 mL

pH: 3.12

RS: 0.60 g/100 mL

Cases Produced: 1,075 (9-Liter)

Suggested Retail: \$110 (750 mL)