



2001 RESERVE - LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind late disgorged offering of our Schramsberg 2001 Reserve. 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. The Reserve epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted.

The Reserve is our top Pinot Noir-focused brut sparkling wine made each year. With the original release of this wine in November 2007, this offering had already received an impressive five years of aging on the yeast. For this late disgorged release, we held back a limited number of bottles to receive an additional 11 years of yeast contact within our historic Diamond Mountain caves, affording the development of seasoned flavors, full of toastiness and caramelized richness.

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 Chardonnay is included in the primarily Pinot Noir blend, to lend additional backbone and length 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 and dedication to excellence. Now, 17 years after these grapes were first harvested, we release this outstanding bottle of wine for your enjoyment.

In 2001, spring weather fluctuated between days with morning frost and days with sweltering afternoon heat, leading to a relatively early bloom. While May and June saw record high temperatures on the North Coast, late summer conditions were comparatively mild, allowing our sparkling harvest to ease along until early October.



Tasting Notes

"This late disgorged sparkling wine presents rich full aromas of baked apple, berry cobbler, orange zest and dried apricot, with layers of cinnamon, nutmeg and honey. Complex flavors of apple tart, grapefruit, peach, candied ginger, and roasted almond are supported with a vibrant acidity leading to a fresh and textured finish." - Winemakers Sean Thompson and Hugh Davies

Varietal Composition: 70% Pinot Noir, 30% Chardonnay

County Composition: 35% Mendocino, 30% Sonoma,
29% Napa, 6% Marin

Principal Pinot Noir Blocks:

Anderson Valley: Corby
Sonoma-Carneros: Ricci
Napa-Carneros: Jones
Marin County: Stevens, Stubbs

Appellation: North Coast

Harvest Dates: August 7 – October 9, 2001

Bottling Dates: April 25, 2002

Disgorge Date: April 19, 2018

Barrel Fermentation: 40%

Alcohol: 12.4%

TA: 0.92 g/100 mL

pH: 3.02

RS: 0.90 g/100 mL

Cases Produced: 240 (9-Liter)

Release Date: October 1, 2018

Suggested Retail: \$185 (750 mL)

Available Formats: 750 mL, 1.5 L, 3 L