



2016 BLANC DE BLANCS

Blanc de Blancs (*white from white*), made from Chardonnay, is the counterpart to the Blanc de Noirs (*white from black*), made from Pinot Noir. Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic- and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for about two years prior to disgorgement. With its vibrant, fruitful and crisp nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses, and as a counterpoint to soft triple creams.

The 2016 vintage was a near-perfect growing season with ideal weather condition throughout. Thanks to a relatively steady and mild July and August, and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness for the light yields that were present.



Tasting Notes

"This 2016 Blanc de Blancs has bright aromas of ripe green apple, Bosc pear, sweet spice and buttered brioche, which intermingle with hints of fresh ginger, stone fruit and coriander. Honeycrisp apple, grilled lemon, and orange peel bring fruitful notes to the mid-palate, ending with a clean crisp acidity that's punctuated with caramelized and tropical flavors."

—Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	70% Napa, 29% Sonoma, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 10 - September 27, 2016
Barrel Fermentation:	25%
Alcohol:	12.3%
TA:	0.93 g/100 mL
pH:	3.14
RS:	1.00 g/100 mL
Release Date:	January 17, 2019
Cases Produced:	36,209 (9-Liter)
Suggested Retail:	\$41 (750 ml)
Available Formats:	750 mL, 1.5L, 3L, 9L, 12L

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