



2017 BLANC DE BLANCS

Blanc de Blancs (*white from whites*), made from Chardonnay, is the counterpart to the Blanc de Noirs (*white from blacks*), 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 barrel fermented wines, some of which complete malolactic fermentation, are added to the stainless-steel fermented wines to create added complexity in the blended base wine. After undergoing a second fermentation in bottle, the wine then ages on its yeast lees for about two years prior to disgorgement. With its vibrant, fruitful and focused 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.

For the 2017 vintage, abundant winter rains prior to the growing season helped recharge reservoirs and groundwater. Spring weather was cool to mild, with increased vine vigor and extended flowering in some areas. After a summer of heat spikes, harvest started in the beginning of August. Warm days and cool nights throughout harvest encouraged exceptional fruit development while maintaining bright acidity.



Tasting Notes

"This 2017 Blanc de Blancs has bright aromas of Meyer lemon, golden apple, Bosc pear, marzipan and vanilla cookie, which intermingle with hints of warm pastry and cinnamon. Granny Smith apple, candied lemon, and baked pineapple bring fruitful notes to the mid-palate, ending with a long, clean and vibrant finish."

– Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	72% Napa, 27% Sonoma, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 9 - September 25, 2017
Barrel Fermentation:	23%
Alcohol:	12.2%
TA:	0.90 g/100 mL
pH:	3.10
RS:	1.05 g/100 mL
Release Date:	March 15, 2020
Cases Produced:	33,263 (9-Liter)
Suggested Retail:	\$41 (750 ml)
Available Formats:	750 mL, 1.5L, 3L, 9L, 12L

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com
or Alexandra Schrecengost, Wilson Daniels Ltd., 212-823-6261, AlexSchrecengost@wilsondaniels.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com