



## 2014 BLANC DE NOIRS BY WOLFGANG PUCK

Wolfgang Puck and Schramsberg Vineyards are thrilled to release this first vintage sparkling wine collaboration, a 2014 Blanc de Noirs. The notion of this delicious brut bottling was born over a lunch conversation at Spago in Beverly Hills several years ago. Subsequent trials and tastings with Wolfgang Puck Fine Dining Group sommeliers and Schramsberg winemakers produced this very dry, vibrant, and complex bubbly, well suited for the great range of flavors presented within a Wolfgang Puck menu.

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made primarily from the red Pinot Noir grape, this is a complex, medium-bodied sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such American sparkler in 1967. The key to the quality behind this Blanc de Noirs is the sourcing of Pinot Noir grapes from a vast and varied selection of cool-climate vineyards, including sites in Carneros, Anderson Valley, Sonoma and Marin.

Through the care of 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 wine lots add richness and body, while 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, for a wine that will be delicious for 20-30 years to come.



### Tasting Notes

“This Blanc de Noirs expresses generous aromas of apricot, dried mango and orange zest, which gradually layer with fragrances of honeycomb and toasted wheat bread. Lush flavors coat the palate with just-ripening cantaloupe, white peach, and a hint of brioche and almond paste. With only 0.6 g/100 ml of finishing sugar, this sparkler finishes with great energy and length.”

– Winemakers Sean Thompson and Hugh Davies

<b>Varietal Composition:</b>	90% Pinot Noir, 10% Chardonnay	<b>Alcohol:</b>	12.9%
<b>County Composition:</b>	29% Sonoma, 27% Napa, 23% Marin, 21% Mendocino	<b>TA:</b>	0.77 g/100 mL
<b>Appellation:</b>	North Coast	<b>pH:</b>	3.13
<b>Harvest Dates:</b>	August 8 - September 9, 2014	<b>RS:</b>	0.60 g/100 ml
<b>Barrel Fermentation:</b>	29%	<b>Release Date:</b>	April 1, 2019
<b>Disgorging Date:</b>	November 8, 2018	<b>Cases Produced:</b>	272 (9-Liter)
		<b>Suggested Retail:</b>	\$60