



## 2016 CRÉMANT DEMI-SEC

The Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. *Crémant* is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately two-thirds the pressure of our other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made its first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength, depth and minerality of Sémillon. Aging on the yeast for two years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant Demi-sec has been served at many U.S. State events, including President Reagan’s Second Inaugural Luncheon and President Obama’s White House Dinner for China’s President Jinping. Most recently, the Crémant Demi-sec was served at President Trump’s White House dinner honoring French President Macron.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread, and *crème brûlée*. It also compliments a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.



### Tasting Notes

“The 2016 Crémant reveals developed aromas of sweet tropical mango, pineapple and papaya, complemented by hints of caramelized brown sugar, honeycomb and butterscotch. On entry the palate is creamy and balanced by a quenching acidity. Flavors of peach cobbler, lemon cream and vanilla are complemented by rich ripe pear, baked apple and *crème brûlée*. The long clean finish is refreshing with a delicious linger of white peach, yellow apple and sweet lime.”

– Winemakers Sean Thompson and Hugh Davies

**Varietal Composition:** 68% Flora, 31% Chardonnay, 1% Pinot Noir

**County Composition:** 100% Napa

**Appellation:** Napa Valley

**Harvest Dates:** August 5 - September 12, 2016

**Barrel Fermentation** 15%

**Alcohol:** 12.5%

**TA:** 0.77 g/100 mL

**pH:** 3.06

**RS:** 3.59 g/100 mL

**Disgorging Dates:** November 8 - 13, 2019

**Release Date:** January 1, 2020

**Cases Produced** 2,376 (9 liter)

**Suggested Retail:** \$42

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