

2011 J. SCHRAM ROSÉ

Schramsberg, the pioneer of ultra-premium quality American sparkling wines, is proud to present its ninth vintage of J. Schram Rosé. This sparkling wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from Schramsberg's collection of 115 cool-climate partner vineyard sites in the Carneros, Anderson Valley, Sonoma Coast and Marin. Following secondary fermentation in the bottle, this wine was aged on its yeast lees for seven years in Schramsberg's historic caves. It was then hand-riddled and finished with a select brut dosage. It is the companion to Schramsberg Vineyard's flagship, J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine.

J. Schram Rosé is the epitome of grace, style and elegance in a glass, it lends itself to be served as an apéritif, with a first course or a light main course. Fresh crab, scallop ceviche, seared swordfish, cedar planked lobster, consommé, roasted poultry, or braised pork loin are all well-suited pairings.

The 2011 California wine grape harvest was lighter and later than normal with ripeness developing at lower sugar levels, giving winemakers the opportunity to make flavorful, elegant wines. A wet winter and spring delayed bloom and hindered fruit set, which decreased the overall crop load. A generally cool summer prolonged the growing season and harvest started very late in most areas. Wines of this vintage are quite noteworthy for their vibrant, fruitful acidity, promising gently aging in the cellar.



TastingNotes

“The 2011 J. Schram Rosé immediately pleases the eye with its copper tinged, pale salmon color. It opens with aromas of cherry and peach cobbler, balanced by aspects of baked pineapple, apricot, marzipan and roasted pear. Layers of candied citrus, lemon meringue and nectarine suffuse the palate, with honey and brown sugar adding additional complexity. Rich, fruitful and closing with a tangy long finish, this wine is truly a feast for the senses.”

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	69% Chardonnay, 31% Pinot Noir
County Composition:	41% Napa, 41% Sonoma, 12% Mendocino, 6% Marin
Primary Chardonnay Blocks:	Jones, Schwarze, Bayview
Primary Pinot Noir Blocks:	Richburg, Nobles, Saltonstall
Appellation:	North Coast
Barrel Fermentation:	40%
Alcohol:	12.6%
TA:	0.98 g/100mL
pH:	3.02
RS:	0.90 g/100 mL
Harvest Dates:	August 29 - November 3, 2011
Bottling Date:	April 3, 2012
Disgorge Dates:	April 18 - 26, 2019
Aging:	7 years en tirage
Release Date:	September 1, 2019
Cases Produced:	1,476 (9-Liter)
Suggested Retail:	\$160 (750 mL)

Available with or without gift box

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