



## 2009 RESERVE

“Reserve” is Schramsberg’s top Pinot Noir-focused brut sparkling wine. Representing 2% of our annual production, this richly flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. Over eight years old upon release, this fruitful, yet dry, toasty and creamy bubbly will age gracefully for decades to come.

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with its yeast in our historic Diamond Mountain hillside caves for over seven years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine’s balance of flavor.

Schramsberg Reserve is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roasted duck with mango, cedar-plank grilled salmon, and curried chicken salad. This flavorful sparkling wine can also be served as an apéritif with smoked oysters, caviar and such hard cheeses as aged Swiss Sbrinz, Sonoma Vella Jack, or Irish Coolea.

### Vintage Notes

In 2009, rain and mild temperatures created the best scenario possible for our vineyards. There were very few frost incidents, allowing for good fruit set. Though rainfall was little more than two-thirds of normal, much of it came in late spring, delaying irrigation needs. A warm spell in June helped curtail excessive canopy and kept the vine’s attention on producing delicious fruit. With minimal heat spikes during the growing season, the vines were able to gradually ripen the fruit for picking at the optimal times.



### Tasting Notes

“The 2009 Reserve exhibits lively aromas of candied orange peel, white peach and glazed pineapple that gain complexity with touches of toasted almond, graham cracker and milk chocolate. Flavors of Meyer lemon and apricot are layered with baked pear and hazelnut, leading to a long, rich finish with balanced acidity.”

*- Winemakers Sean Thompson and Hugh Davies*

<b>Varietal Composition:</b>	82% Pinot Noir, 18% Chardonnay
<b>County Composition:</b>	31% Sonoma, 30% Marin, 21% Mendocino, 18% Napa
<b>Principal Pinot Noir Blocks:</b>	<i>Sonoma County:</i> Pegasus <i>Marin County:</i> Corda <i>Mendocino County:</i> Juster <i>Napa County:</i> Hudson
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 19 – September 29, 2009
<b>Barrel Fermentation:</b>	27%
<b>Alcohol:</b>	13.3%
<b>TA:</b>	0.77 g/100 mL
<b>pH:</b>	3.05
<b>RS:</b>	1.05 g/100 mL
<b>Bottling Date:</b>	April 10, 2010
<b>Aging:</b>	8 years
<b>Disgorge Dates:</b>	October 2 – 20, 2017 and March 30 – April 11, 2018
<b>Release Date:</b>	August 1, 2018
<b>Cases Produced:</b>	1,923 (9-Liter)
<b>Suggested Retail:</b>	\$120
<b>Available Formats:</b>	750 mL, 1.5 L

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