



2004 RESERVE - LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind late disgorged offering of our Schramsberg 2004 Reserve. From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. The Reserve epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted.

The Reserve is our top Pinot Noir-focused brut sparkling wine made each year. With the original release of this 2004 vintage sparkling wine in February 2012, this offering was aged over six years on the yeast. For this late disgorged release, we held back a limited number of bottles to receive an additional 11 years of yeast contact within our historic Diamond Mountain caves, affording the development of seasoned flavors, toastiness and caramelized richness.

More than 120 cool-climate vineyard sites in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas are farmed each year to achieve the best possible fruit for our sparkling wines. Hand-picking, early-morning harvesting, and light pressing of the grapes are critical for maintaining juice quality. A small amount of select Chardonnay is included in the primarily Pinot Noir blend, to lend additional backbone and length to the palate. Distinct barrel and malolactic fermentation lots are then layered in to provide viscosity and depth, prior to the wine going to bottle for its long rest within the caves. Following secondary fermentation within the bottle, the yeast within slowly break down through a process called autolysis, imparting a richness and complexity that can only be achieved through the years of patience. Now, 18 years after these grapes were first harvested, we release this outstanding bottle of wine for your enjoyment.

In 2004, bud break occurred earlier than many vintners could remember and the trend carried forward throughout the growing season. Heat spikes occurred in June and at scattered intervals throughout the summer season. Grapes completed veraison early, leading to an end of July start to harvest. Temperatures were relatively moderate in the mid-season, allowing for high acid retention in the fruit. Grape quality was quite high with a crop that was smaller than average.



Tasting Notes

"This late disgorged sparkling wine presents rich aromas of Bosc pear and hazelnut, with layers of honey, candied walnut, brown sugar and vanilla. Dense and juicy flavors of lemon peel, baked orange, dried apricot and apple crumble, intertwined with gingersnap, almond paste and graham cracker, are supported with a long, lingering finish."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	84% Pinot Noir, 16% Chardonnay	Barrel Fermentation:	37%
County Composition:	47% Sonoma, 26% Mendocino, 23% Napa, 4% Marin	Alcohol:	13.1%
Principal Pinot Noir Blocks:		TA:	0.76 g/100 mL
<i>Sonoma:</i>	Saltonstall	pH:	3.14
<i>Anderson Valley:</i>	Corby, Monument Tree	RS:	0.60 g/100 mL
<i>Napa-Carneros:</i>	Hyde	Cases Produced:	160 (9 liter)
<i>Marin County:</i>	Stevens	Release Date:	November 1, 2022
Appellation:	North Coast	Suggested Retail:	\$200 (750 mL)
Harvest Dates:	August 8 – September 11, 2004	Available Formats:	750 mL, 1.5 L, 3 L
Bottling Dates:	May 19, 2005		
Disgorge Date:	October 11-12, 2022		