



## 2007 J. SCHRAM - LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind late disgorged offering of our 2007 J. Schram. 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. Our J. Schram bottlings epitomize Schramsberg's philosophy to craft wines in which no effort has been spared and no care has been omitted.

With 17 years of contact on the yeast in the bottle in our historic Diamond Mountain caves, this wine has developed exquisite richness, depth and complexity. Extensive aging "en tirage" enables savory, nutty and seasoned attributes to evolve with fruitful caramelization, density and creaminess on the palate.

More than 120 cool-climate vineyard sites in Napa, Sonoma, Mendocino and the 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 Pinot Noir is included in the primarily Chardonnay blend, bringing a fruitful roundness 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 years of patience. Now 18 years after these grapes were first harvested, we release this outstanding bottle of wine for your enjoyment.

In 2007, a warmer and drier than normal winter allowed for an early bud break with flowering beginning in the first week of May. The mild temperatures continued through July, paving the way for the start of harvest towards the beginning of August. The vintage is remembered as a drawn-out one due to cool temperatures in August and September, with only a brief heat spike around Labor Day. With no rush to harvest, the grapes were picked at their optimal ripeness for sparkling wine, with delicious flavors, low sugars and high acidities.



### Tasting Notes

"Our 2007 J. Schram Late Disgorged has a nose concentrated with grilled pineapple, honey, caramel, toasted brioche, and almond paste. A creamy entry and a clean, bright center are supported by notes of peach cobbler, tangerine, baked pear, snickerdoodle, and shortbread cookie. The finish is driven by a rich coating acidity."

- Winemakers Jessica Koga, Sean Thompson, and Hugh Davies

**Varietal Composition:** 84% Chardonnay, 16% Pinot Noir

**County Composition:** 65% Napa, 19% Sonoma,  
9% Mendocino, 7% Marin

#### Principal Chardonnay Blocks:

*Napa:* Jones, Hyde, Tognetti  
*Sonoma:* Horseshoe Bend, Keefer  
*Marin:* Stevens

**Appellation:** North Coast

**Harvest Dates:** August 10 – October 15, 2007

**Bottling Date:** April 15, 2008

**Disgorging Date:** July 22, 2025

**Years en tirage:** 17

**Barrel Fermentation:** 35%

**Alcohol:** 12.8%

**TA:** 0.92 g/100 mL

**pH:** 2.96

**RS:** 0.60 g/100 mL

**Cases Produced:** 335 (9 liter)

**Release Date:** September 1, 2025

**Suggested Retail:** \$225 (750 mL)

**Available Formats:** 750 mL, 1.5 L, 3 L