



2008 BLANC DE BLANCS LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind, late-disgorged offering of our flagship Blanc de Blancs, blended from our select range of Chardonnay vineyards in California's North Coast.

Blanc de Blancs (white from white), made from the Chardonnay grape, is the counterpart to the Blanc de Noirs (white from black), which is made from Pinot Noir. The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic and barrel fermented wines are added for complexity. In 1965, Blanc de Blanc became the first wine ever produced by Schramsberg, and was America's first commercially produced Chardonnay-based brut sparkling wine. Our Blanc de Blancs gained international recognition in 1972 when President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.

In 2012, when we originally released this bottling, we held back a small number of these bottles for extended aging in our historic Diamond Mountain Caves. After ten years of contact with the yeast, this sparkling wine has gracefully developed exquisite richness, depth and complexity. It displays savory, nutty and seasoned attributes, along with a caramelized and dense fruitfulness and creaminess associated with the ultra-fine bubbles.



Tasting Notes

"The 2008 Blanc de Blancs LD reveals aromas of baked apple and pear, marzipan and lemon curd. This complex fruitful nature is complemented by hints of apricot jam, toffee, brioche and brown sugar. A round entry on the palate exhibits a lush texture that fills the mouth with vibrant acidity, and features flavors of baked pineapple, balanced by candied orange, lemon shortbread and honey."

— Winemakers Sean Thompson and Hugh Davies

Varietal Composition: 100% Chardonnay
Appellation: North Coast
County Composition: 66% Napa, 31% Sonoma,
2% Marin, 1% Mendocino
Harvest Dates: August 14 - October 13, 2008
Disgorging Dates: September 6 & 9, 2019
Release Date: February 1, 2020

Barrel Fermentation: 22%
Alcohol: 12.7%
TA: 0.93 g/100 mL
pH: 3.08
RS: 0.90 g/100 mL
Cases Produced: 1,182 (9-Liter)
Suggested Retail: \$110 (750 mL)