



2010 CRÉMANT DEMI-SEC

Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. *Crémant* is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately half the pressure of our other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made California’s first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength and depth of Sémillon. Aging on the yeast for two and a half years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant Demi-sec has been served at many State events, including President Reagan’s Second Inaugural Luncheon and President Clinton’s dinner for the prime minister of Canada. Most recently, the Crémant Demi-sec was served at a White House Dinner hosted by President Obama for German Chancellor Angela Merkel.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread, and *crème brûlée*. It also compliments a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.

Tasting Notes

“The 2010 Crémant Demi-sec has exotic aromas of fresh mango, guava, candied orange and caramelized apple. The fruitful elements are accentuated by developed aromas of almond and caramelized sugar. The palate has generous flavors of pineapple, orange and peach. This sparkling wine offers rich flavors, viscous texture and a long, lingering finish.”

– Winemakers Keith Hock and Hugh Davies



Varietal Composition: 88% Flora, 11% Chardonnay, 1% Pinot Noir

County Composition: 96% Napa, 3% Mendocino, 1% Sonoma

Appellation: Napa Valley

Harvest Dates: September 11 - October 8, 2010

Barrel Fermentation 3%

Alcohol: 13.5%

TA: 0.67g/100mL

pH: 3.11

RS: 3.42g/100mL

Release Date: July 1, 2014

Cases Produced 1,997

Suggested Retail: \$39

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