2022 BLANC DE BLANCS
EXTRA BRUT

Our Blanc de Blancs Extra Brut is the most crisp, dry, and palate-cleansing sparkling wine in our portfolio. Finished with a dosage of 0.5 g/100 mL of residual sugar, or about 40% of our traditional Blanc de Blancs bottling, it will be ideal with oysters on-the-half-shell, caviar, smoked salmon or your favorite potato chip. Our extraordinary set of cool-climate, North Coast vineyards produce Chardonnay grapes with both vibrant natural acidity and a brightness of citrus, apple and tropical fruit flavor that can be beautifully balanced across a range of low dosage levels.

Blanc de Blancs (white from whites), made from Chardonnay, is the counterpart to the Blanc de Noirs (white from blacks), made from Pinot Noir. Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.

Small lots of barrel fermented wines, some of which complete malolactic fermentation, are added to stainless-steel fermented wines to create added complexity in the blended base wine. After undergoing a second fermentation in bottle, this wine was aged on its yeast lees for thirty months prior to disgorgement. With its lively and focused nature, this sparkling wine will maintain its freshness, structure, and refined finish for many years, even decades following its initial release.

The 2022 growing season was marked by drought, warm temperatures, and both an early and accelerated harvest. Despite the challenges, the lower yields resulted in concentrated fruit with expressive flavors. Sonoma's fruit showcased refined aromatics and crisp balance and Carneros fruit produced structured wines with depth. Small lots from Mendocino and Marin added intensity with bright citrus notes. This North Coast vintage balances ripeness with freshness, delivering sparkling wines of great precision, depth, and character.

Tasting Notes

"Our 2022 Blanc de Blancs Extra Brut opens with aromas of clean, bright citrus and tangy green apple, layered with notes of pineapple and candied lemon peel. The palate is driven by tart citrus, with quenching flavors of lemon-lime. Hints of baked brioche add warmth and structure to the finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	65% Sonoma, 32% Napa, 2% Mendocino, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 9 - October 3, 2022
Barrel Fermentation:	22%
Alcohol:	12.2%
TA:	0.88 g/100 mL
pH:	3.12
RS:	0.50 g/100 mL
Disgorging Dates:	May 21 - 22, 2026
Release Date:	November 1, 2026
Cases Produced:	772 (9 liter)
Suggested Retail:	$70
Available Format:	750 mL

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