



2011 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.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of barrel fermented wines, some of which complete malolactic fermentation, are added to the stainless-steel fermented wines to create added complexity in the blended base wine. After undergoing a second fermentation in bottle, the wine has been aged for over 10 years on its yeast lees in our historic Diamond Mountain caves.

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. 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. With its vibrant, fruitful and focused nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. Serve with aged Gouda or other hard cheeses, and as a counterpoint to soft triple creams.

The 2011 California winegrape harvest was lighter and later than normal with flavors developing at lower sugar levels, giving winemakers the opportunity to make flavorful, elegant wines. A wet winter and spring delayed bloom and hindered fruit set, which decreased overall crop load. A generally cool summer prolonged the growing season and harvest started late in most areas.



Tasting Notes

"The 2011 Blanc de Blancs, Late Disgorged, opens with bountiful aromas of baked apple, dried mango, toasted almond, hazelnut, and honey, with light notes of puff pastry and crème brûlée. A rich coating of butterscotch, vanilla and hazelnut anchors a mid-palate of seared grapefruit, caramel apple, praline, ginger, and brioche French toast."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	52% Napa, 40% Sonoma, 7% Mendocino, 1% Marin
Appellation:	North Coast
Harvest Dates:	September 5 - November 3, 2011
Disgorging Date:	October 21, 2022
Barrel Fermentation:	26%
Alcohol:	12.5%
TA:	0.90 g/100 mL
pH:	3.10
RS:	0.70 g/100 mL
Release Date:	November 15, 2022
Cases Produced:	1,080 (9 liter)
Suggested Retail:	\$110 (750 mL)
Available Formats:	750 mL, 1.5L

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