



2015 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 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 Blancs 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.

2015 delivered California vintners a stellar vintage. A mild winter led to an early bud break and was followed by a protracted bloom during an unseasonably cool spring. The resulting lighter crop ripened gradually through moderate summer heat, delivering exceptional quality and an early harvest.



Tasting Notes

"Our 2015 Blanc de Blancs Late Disgorged offers inviting aromas of poached pear and caramel apple, layered with notes of baked orange and candied ginger. Hints of honey and toasted sourdough bring warmth. On the palate, a rich, coating entry features flavors of apple crisp, lemon curd, and marmalade, balanced by a full, juicy center. Accents of marzipan, vanilla wafer, and toasted almond add texture, while a tart drive carries through to a long, satisfying finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	54% Napa, 46% Sonoma
Appellation:	North Coast
Harvest Dates:	July 31, 2015 - September 21, 2015
Disgorging Date:	December 11 - 12, 2025
Barrel Fermentation:	18%
Alcohol:	12.4%
TA:	0.88 g/100 mL
pH:	3.14
RS:	0.70 g/100 mL
Release Date:	April 1, 2026
Cases Produced:	1,101 (9 liter)
Suggested Retail:	\$115
Available Formats:	750 mL