



2019 BLANC DE BLANCS

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.

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 then ages on its yeast lees for about two years prior to disgorgement. 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. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses, and as a counterpoint to soft triple creams.

For 2019, winter brought an abundant amount of rainfall which helped restore the water reservoirs that had suffered from years of drought. With additional late rains in May, the vines had ample water for the growing season. The transition from veraison to full ripeness was very consistent due to the warm, but not hot, temperatures that were maintained during the summer. Harvest started slightly later than average, and in the end brought a bountiful crop with exceptional fruit structure, depth of flavor, and bright acidity.



Tasting Notes

"The 2019 Blanc de Blancs has lifted aromas of fresh Granny Smith apple, lemon-lime and fresh baked bread, intermingled with hints of baked pineapple and toasted almonds. Its vibrant flavors of Meyer lemon and tart apple bring drive to the mid-palate, leading to a clean, palate-cleansing finish."

– Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	56% Napa, 43% Sonoma, 1% Mendocino
Appellation:	North Coast
Harvest Dates:	August 20 - September 26, 2019
Barrel Fermentation:	19%
Alcohol:	12.6%
TA:	0.84 g/100 mL
pH:	3.19
RS:	0.90 g/100 mL
Release Date:	February 22, 2022
Cases Produced:	39,513 (9-Liter)
Suggested Retail:	\$42 (750 ml)
Available Formats:	375 mL, 750 mL, 1.5L, 3L, 9L, 12L

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com