



## 2020 BLANC DE BLANCS EXTRA BRUT

Our Blanc de Blanc 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 55% 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.

In the Schramsberg Blanc de Blancs, 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 34 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 2020 growing season was preceded by a dry, mild winter. Bud break began earlier than normal and crop yields were light, which led to an early harvest start. Cool and moderate summer conditions gave way to heat spells and forest fires through August and September. Our team worked through these challenges to produce a delicious array of sparkling wines.



### Tasting Notes

"This 2020 Blanc de Blancs Extra Brut has tantalizing aromas of golden apple, Asian pear, and lemon curd, intermingled with hints of honey and toasted brioche. It's vibrant flavors of pineapple, and lemon zest lead to a focused palate and a delightful tangy finish."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

<b>Varietal Composition:</b>	100% Chardonnay
<b>County Composition:</b>	56% Napa, 44% Sonoma
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 6 - September 11, 2020
<b>Barrel Fermentation:</b>	23%
<b>Alcohol:</b>	12.5%
<b>TA:</b>	0.86 g/100 mL
<b>pH:</b>	3.20
<b>RS:</b>	0.50 g/100 mL
<b>Release Date:</b>	June 1, 2024
<b>Cases Produced:</b>	596 (9 liter)
<b>Suggested Retail:</b>	\$70

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