



2020 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.

The 2020 growing season was cool to moderate for most of spring and summer with heat spells occurring early August, which sped up the ripening of the fruit that was on the vines. Fortunately, the sparkling wine grapes were harvested and safely in tank and barrel prior to the Glass fire and with no impact. Despite the challenges, the vintage looked very promising with high-quality fruit that turned into fantastic sparkling wine.



Tasting Notes

"The 2020 Blanc de Blancs has captivating aromas freshly cut green apple, Anjou pear, juicy pineapple and lemon-lime complemented with white apricot, toasted almonds, and fresh baked bread. Citrus fruit, tart tangerine and ripe white stone fruit anchor on the palate lead to a long vibrant finish. A balanced acidity that is crisp, refreshing and mouthwatering in the Schramsberg tradition."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	56% Napa, 44% Sonoma
Appellation:	North Coast
Harvest Dates:	August 6 - September 11, 2020
Barrel Fermentation:	23%
Alcohol:	12.5%
TA:	0.82 g/100 mL
pH:	3.25
RS:	0.90 g/100 mL
Release Date:	February 1, 2023
Cases Produced:	28,787
Suggested Retail:	\$42 (750 ml)
Available Formats:	375 mL, 750 mL, 1.5L, 3L, 9L, 12L

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