



2021 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 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 2021 growing season started with cold temperatures and minimal rain, that gave way to warm weather through the summer months. Hot days and cold nights allowed for steady ripening throughout the season. The few heat spikes at the end of August encouraged the vines to dig deep in the soils, resulting in highly concentrated fruit with a beautiful balance of generous acidity.



Tasting Notes

"The 2021 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:	66% Sonoma, 31% Napa, 2% Mendocino, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 11 - September 29, 2021
Barrel Fermentation:	18%
Alcohol:	12.3%
TA:	0.90 g/100 mL
pH:	3.15
RS:	0.90 g/100 mL
Release Date:	November 15, 2023
Cases Produced:	46,400 (9 liter)
Suggested Retail:	\$44 (750 ml)
Available Formats:	375 mL, 750 mL, 1.5L, 3L, 9L, 12L

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