



2022 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 and other hard cheeses, or as a counterpoint to soft triple creams.

The 2022 growing season was marked by drought, warm temperatures, and both an early and accelerated harvest. Despite the challenges, the lower yields resulted in concentrated fruit with expressive flavors. Sonoma’s fruit showcased refined aromatics and crisp balance and Carneros fruit produced structured wines with depth. Small lots from Mendocino and Marin added intensity with bright citrus notes. This North Coast vintage balances ripeness with freshness, delivering sparkling wines of great precision, depth, and character.

Tasting Notes

“Our 2022 Blanc de Blancs has lifted aromas of green apple, apple tart, and apple custard, intermingled with tangerine and lemon-lime. Its vibrant flavors of fresh grapefruit, golden apple and white peach bring drive to the mid-palate, leading to a clean finish with notes of vanilla chiffon and a hint of ginger.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies



Varietal Composition:	100% Chardonnay
County Composition:	65% Sonoma, 32% Napa, 2% Mendocino, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 9 - October 3, 2022
Barrel Fermentation:	22%
Alcohol:	12.2%
TA:	0.88 g/100 mL
pH:	3.12
RS:	0.90 g/100 mL
Release Date:	February 24, 2025
Cases Produced:	45,700 (9 liter)
Suggested Retail:	\$44 (750 ml)
Available Formats:	375 mL, 750 mL, 1.5L, 3L, 9L, 12L

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