



## 2023 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 2023 growing season brought a welcome return to cooler, more moderate conditions across the North Coast after several dry, warm years. A wet winter replenished soils and delayed budbreak, followed by a mild summer that allowed for slow, even ripening. The resulting fruit shows exceptional balance and purity, with vibrant acidity and finely developed flavors.



### Tasting Notes

"Our 2023 Blanc de Blancs greets the nose with bright aromas of fresh apple, pineapple, lemon blossom, and Asian pear; with warm touches of lemon meringue, fresh bread, and pie crust. On the palate, clean acidity is driven by green apple, lemon zest, and limeade. Hints of lemon curd and sugar cookie support a juicy, quenching center, with a tangy and clean finish."

*-Winemakers Jessica Koga, Sean Thompson, and Hugh Davies*

<b>Varietal Composition:</b>	100% Chardonnay
<b>County Composition:</b>	68% Sonoma, 31% Napa, 0.5% Mendocino, 0.5% Marin
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	September 9 - October 30, 2023
<b>Barrel Fermentation:</b>	14%
<b>Alcohol:</b>	12.5%
<b>TA:</b>	0.82 g/100 mL
<b>pH:</b>	3.23
<b>RS:</b>	0.80 g/100 mL
<b>Release Date:</b>	February 9, 2026
<b>Cases Produced:</b>	55,100 (9 liter)
<b>Suggested Retail:</b>	\$44 (750 ml)
<b>Available Formats:</b>	375 mL, 750 mL, 1.5L, 3L, 9L, 12L

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