



2018 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 0.4 g/100 mL of residual sugar, about half that 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 the 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 thirty 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 long growing season in 2018 revealed a vintage with concentration without being overripe. Despite a warm February, the growing season started off cooler than the past few vintages. A cool spring meant bloom lasted longer than usual, which resulted in a bountiful crop. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison was delayed as well, and harvest started two to three weeks later than normal. The resulting fruit exhibited exceptional structure and depth of flavor.



Tasting Notes

"The 2018 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

Varietal Composition:	100% Chardonnay
County Composition:	69% Napa, 30% Sonoma, 1% Marin
Appellation:	North Coast
Harvest Dates:	August 21 - October 22, 2018
Barrel Fermentation:	16%
Alcohol:	12.6%
TA:	0.88 g/100 mL
pH:	3.16
RS:	0.40 g/100 mL
Release Date:	February 1, 2022
Cases Produced:	1,487 (9-Liter)
Suggested Retail:	\$65
Available Formats:	750 mL

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com