



2019 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 0.2 g/100 mL of residual sugar, or about 25% 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 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.

For 2019, winter brought an abundant amount of rainfall which helped restore the water reservoirs that had suffered from years of drought. With additional late rains in May, the vines had ample water for the growing season. The transition from veraison to full ripeness was very consistent due to the warm, but not hot, temperatures that were maintained during the summer. Harvest started slightly later than average, and in the end brought a bountiful crop with exceptional fruit structure, depth of flavor, and bright acidity.



Tasting Notes

"The 2019 Schramsberg Blanc de Blancs Extra Brut has tantalizing aromas of green apple, apricot, lemon zest, and apple blossom, intermingled with hints of short-bread, sugar cookie, and blanched almond. Its vibrant flavors of fresh pear and lemon curd support a dense palate balanced with acidity and verve."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	56% Napa, 43% Sonoma, 1% Mendocino
Appellation:	North Coast
Harvest Dates:	August 20 - September 26, 2019
Barrel Fermentation:	19%
Alcohol:	12.6%
TA:	0.84 g/100 mL
pH:	3.19
RS:	0.20 g/100 mL
Release Date:	April 1, 2023
Cases Produced:	590 (9 liter)
Suggested Retail:	\$70
Available Format:	750 mL