



2021 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.

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.

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

"Our 2021 Blanc de Blancs Extra Brut opens with aromas of crisp green apple and juicy pineapple, accented by zesty limeade. Subtle notes of fresh brioche and almond cake add richness. On the palate, tart acidity leads, followed by flavors of Meyer lemon and ginger. It has a clean, bright length that carries to the finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

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| Varietal Composition: | 100% Chardonnay |
| County Composition: | 66% Sonoma, 31% Napa, 2% Medocino, 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: | 0.20 g/100 mL |
| Release Date: | August 1, 2025 |
| Cases Produced: | 608 (9 liter) |