



2017 BLANC DE NOIRS

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such commercial American sparkler in 1967. The key to producing this Blanc de Noirs is our sourcing of Pinot Noir grapes from a vast and varied selection of cool-climate vineyards. Pinot Noir from low-yielding Sonoma and Marin coastal vineyards combine with fruit from from Carneros and Anderson Valley sites, to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots are then added, to give zest and backbone to the blend.

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

For the 2017 vintage, abundant winter rains prior to the growing season helped recharge reservoirs and groundwater. Spring weather was cool to mild, with increased vine vigor and extended flowering in some areas. After a summer of heat spikes, harvest started in the beginning of August. Warm days and cool nights throughout harvest encouraged exceptional fruit development while maintaining bright acidity.



Tasting Notes

“The 2017 Blanc de Noirs has generous aromas of Honeycrisp apple, apricot, white peach and candied ginger. Its vibrant and fresh nose is complemented by notes of orange zest, honey, and sugar cookie. On the palate, there are juicy flavors of Asian pear, pineapple, white grapefruit, and honeysuckle, with soft touches of meringue cookie, cinnamon, and toasted almond. The quenching long finish is fresh, with a bright clean acidity.”

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	83% Pinot Noir, 17% Chardonnay
County Composition:	53% Sonoma, 20% Mendocino, 18% Napa, 9% Marin
Appellation:	North Coast
Harvest Dates:	August 8 - September 9, 2017
Barrel Fermentation:	30%
Alcohol:	12.6%
TA:	0.82 g/100mL
pH:	3.16
RS:	0.90 g/100mL
Release Date:	January 1, 2021
Cases Produced:	7,990
Suggested Retail:	\$43

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