



2019 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 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. 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 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 Noirs opens with aromas of passion fruit, loquat, strawberry, pear, pineapple, and almost ripe peach, which harmonize with notes of ginger, vanilla, blanched almond, and nutmeg. The palate begins with a bright and juicy entry, that integrates dense and lively layers of zesty orange, nectarine, and tropical fruit. Its mouthwatering acidity and verve lead to a balanced, clean and crisp finish.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

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| Varietal Composition: | 88% Pinot Noir, 12% Chardonnay |
| County Composition: | 49% Sonoma, 29% Mendocino, 15% Napa, 7% Marin |
| Appellation: | North Coast |
| Harvest Dates: | August 21 - September 24, 2019 |
| Barrel Fermentation: | 24% |
| Alcohol: | 12.8% |
| TA: | 0.75 g/100mL |
| pH: | 3.23 |
| RS: | 0.92 g/100mL |
| Release Date: | July 1, 2022 |
| Cases Produced: | 9,140 (9 liter) |
| Suggested Retail: | \$44 |

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