



2021 BLANC DE NOIRS

Schramsberg first produced a Blanc de Noirs brut sparkling wine in 1967. This “white” sparkling wine produced from “dark” grapes is more complex, creamy and medium-bodied than the Blanc de Blancs style. The key to our success here is the great diversity of cool, maritime climate Pinot Noir vineyard blocks that we work with. 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 fruit, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of select 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.

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. A 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

“This 2021 Blanc de Noirs opens with enticing aromas of bright citrus, pineapple, raspberry, and cherry, which harmonize with hints of toasted nuts and puff pastry. A tart and tangy entry, showcasing Cara Cara orange, nectarine, and peach, intertwines with a touch of almond cookie. A vibrant acidity in this bottling supports a long quenching finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

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| Varietal Composition: | 82% Pinot Noir, 18% Chardonnay |
| County Composition: | 60% Sonoma, 17% Marin, 15% Mendocino, 8% Napa |
| Appellation: | North Coast |
| Harvest Dates: | August 12 - September 17, 2021 |
| Barrel Fermentation: | 19% |
| Alcohol: | 12.8% |
| TA: | 0.82 g/100mL |
| pH: | 3.13 |
| RS: | 0.90 g/100mL |
| Release Date: | April 1, 2024 |
| Cases Produced: | 9,900 (9 liter) |
| Suggested Retail: | \$46 |

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