



## 2022 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. Low yielding sites from Mendocino’s Anderson Valley to the north through the Sonoma Coast, Marin Coast and Carneros to the south combine, 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 2022 growing season was marked by drought, warm temperatures, and both an early and accelerated harvest. Despite the challenges, the lower yields resulted in concentration and expressive flavors. Sonoma’s fruit showcased refined aromatics and crisp balance, Napa produced structured wines with depth, and Mendocino’s small berries added intensity with bright citrus notes. This North Coast vintage balances ripeness with freshness, delivering sparkling wines of great precision, range, and character.



### Tasting Notes

“Our 2022 Blanc de Noirs opens with enticing aromas of yellow peach, apricot, lemon zest, and elderflower, complemented by notes of puff pastry, glazed orange, and almond paste. A tart and zippy entry, showcasing bright citrus and honey, intertwines with a touch of custard and lemon bar. A vibrant acidity in this bottling supports a long, quenching finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

<b>Varietal Composition:</b>	89% Pinot Noir, 11% Chardonnay
<b>County Composition:</b>	60% Sonoma, 18% Napa, 14% Mendocino, 8% Marin
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 4 - September 23, 2022
<b>Barrel Fermentation:</b>	12%
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.79 g/100mL
<b>pH:</b>	3.18
<b>RS:</b>	0.80 g/100mL
<b>Release Date:</b>	April 15, 2025
<b>Cases Produced:</b>	11,400 (9 liter)
<b>Suggested Retail:</b>	\$46
<b>Available Format:</b>	750 mL

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