



2023 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 2023 growing season brought a welcome return to cooler, more moderate conditions across the North Coast after several dry, warm years. A wet winter replenished soils and delayed budbreak, followed by a mild summer that allowed for slow, even ripening. The resulting fruit shows exceptional balance and purity, with vibrant acidity and finely developed flavors.



Tasting Notes

“Our 2023 Blanc de Noirs features aromas of apricot, peach, and yellow apple, layered with tropical hints of mango and pineapple. Accents of orange, honey, and ginger add warmth, while undertones of vanilla, brioche, and graham cracker bring richness. The palate opens with lemon-lime citrus, unfolding into flavors of Bosc pear, mandarin, and tangerine. A juicy, tart center carries through the long, vibrant, and zippy finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	93% Pinot Noir, 7% Chardonnay
County Composition:	61% Sonoma, 21% Napa, 12% Mendocino, 6% Marin
Appellation:	North Coast
Harvest Dates:	August 23 - October 16, 2023
Barrel Fermentation:	17%
Alcohol:	12.8%
TA:	0.77 g/100mL
pH:	3.19
RS:	0.70 g/100mL
Release Date:	April 1, 2026
Cases Produced:	12,400 (9 liter)
Suggested Retail:	\$46
Available Format:	750 mL

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