



## 2017 BLANC DE NOIRS EXTRA BRUT

The Blanc de Noirs Extra Brut is produced for the growing number of enthusiasts who desire a drier sparkling wine for certain occasions. This style of wine is finished with a dosage of between 0.3 - 0.6 g/100 mL of residual sugar, which is about half that of our other brut offerings. Sparkling wine producers across the globe have been able to develop brighter intensity of fruit flavors in the grapes that they grow, and Schramsberg is no exception. Because the cool-climate vineyards we source from produced grapes with high acidity and riper Pinot Noir and Chardonnay characteristics, we are now able to explore lower dosage levels while maintaining superb flavor and balance in the wine.

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 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.

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 Extra Brut has aromas of apricot, peach, honeydew and toasted brioche, which harmonize with notes of mango, lemon zest, almond and graham cracker. The palate opens with inviting elements of Seville orange, white peach, and golden apple, leading to notes of nectarine and puff pastry. Long and lingering flavors are supported by a well-structured finish.”

- Winemakers Jessica Koga, 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:** 0.40 g/100mL

**Release Date:** September 1, 2021

**Cases Produced:** 518

**Suggested Retail:** \$65