



2020 BLANC DE NOIRS EXTRA BRUT

The Blanc de Noirs Extra Brut is finished with a dosage of between 0.2 - 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. As our cool coastal vineyards produce grapes with riper Pinot Noir and Chardonnay characteristics, we have been encouraged 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. 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.

The 2020 growing season was preceded by a dry, mild winter. Bud break began earlier than normal and crop yields were light, which led to an early harvest start. Cool and moderate summer conditions gave way to heat spells and forest fires through August and September. Our team worked through these challenges to produce a delicious array of sparkling wines.



Tasting Notes

“Our 2020 Blanc de Noirs Extra Brut boasts aromas of red apple, apricot, and poached pear, with layers of lemon tart, key lime, and vanilla. The palate has a bright and tart entry, with flavors of golden apple, peach nectar and a hint of marzipan. A lively acidity supports a lengthy drive and a crisp finish in the mouth.”

- Winemakers Jessica Koga, Sean Thompson & Hugh Davies

Varietal Composition:	90% Pinot Noir, 10% Chardonnay
County Composition:	65% Sonoma, 17% Mendocino, 14% Marin, 4% Napa
Appellation:	North Coast
Harvest Dates:	August 5 - September 12, 2020
Barrel Fermentation:	18%
Alcohol:	12.8%
TA:	0.78 g/100mL
pH:	3.21
RS:	0.2 g/100mL
Release Date:	September 1, 2024
Cases Produced:	621 (9 liter)
Suggested Retail:	\$70