



## 2021 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 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

“Our 2021 Blanc de Noirs Extra Brut opens with aromas of orange zest, yellow apple, and pineapple, layered with notes of honey, almond paste, and fresh ginger. The palate presents flavors of nectarine and apricot, followed by juicy tangerine and guava. Hints of marzipan and sugar cookie, alongside lightly toasted brioche, add richness. Zippy acidity drives a tart length, with a dry and quenching finish.”

- Winemakers Jessica Koga, Sean Thompson & Hugh Davies



<b>Varietal Composition:</b>	82% Pinot Noir, 18% Chardonnay
<b>County Composition:</b>	60% Sonoma, 17% Marin, 15% Mendocino, 8% Napa
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 12 - September 17, 2021
<b>Barrel Fermentation:</b>	19%
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.82 g/100mL
<b>pH:</b>	3.13
<b>RS:</b>	0.40 g/100mL
<b>Release Date:</b>	February 1, 2026
<b>Cases Produced:</b>	343 (9 liter)
<b>Suggested Retail:</b>	\$70