



## 2010 BLANC DE NOIRS LATE DISGORGED

The 2010 Blanc de Noirs Late Disgorged has been aged for over 10 years on its yeast lees in our historic Diamond Mountain caves. 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 decades.

Despite an irregular growing season, the 2010 vintage produced an excellent set of wines. Higher acidities and fresh fruit tones, a consequence of the unusually cool season, make the vintage especially compelling - and drinkable. The fruit delivered exceptional quality and density, resulting in beautifully crafted wines, with rich fruit and elegance, that will be collectable far into the future.



### Tasting Notes

“This wine has developed aromas of baked apple, and candied ginger, enhanced by layers of brown sugar, cinnamon, nutmeg, and milk chocolate. The palate offers flavors of grilled pineapple, peach cobbler, and dried orange peel, finishing off with hints of butterscotch, marzipan, and a juicy structured length.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

<b>Varietal Composition:</b>	90% Pinot Noir, 10% Chardonnay
<b>County Composition:</b>	54% Sonoma, 19% Mendocino, 14% Marin, 13% Napa,
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 27 - October 13, 2010
<b>Disgorging Dates:</b>	November 22 - November 23, 2021
<b>Barrel Fermentation:</b>	31%
<b>Alcohol:</b>	13.0%
<b>TA:</b>	0.83 g/100mL
<b>pH:</b>	3.16
<b>RS:</b>	0.80 g/100mL
<b>Release Date:</b>	February 1, 2022
<b>Cases Produced:</b>	1,072
<b>Suggested Retail:</b>	\$110

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 [www.wilsondaniels.com](http://www.wilsondaniels.com)