



2018 CRÉMANT DEMI-SEC

The Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. *Crémant* is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately two-thirds the pressure of our other sparkling wines and presents a creamier texture with vibrant fruit flavors. Schramsberg made its first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruitful spice of Gewürztraminer with the strength, depth and minerality of Sémillon. Aging on the yeast for 2.5 years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant Demi-sec has been served at many U.S. State events, including President Reagan’s Second Inaugural Luncheon and President Obama’s White House Dinner for China’s President Jinping. Most recently, the Crémant Demi-sec was served at President Trump’s White House dinner honoring French President Macron.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread, and *crème brûlée*. It also compliments a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.

For the 2018 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 2018 Crémant welcomes tantalizing aromas of peach, nectarine, pineapple, and pear blossom, which are complemented with notes of ginger, orange blossom, marzipan, brioche and meringue. The palate presents bright citrus flavors, including lemon-lime and lemon cookie, with layers of apple crumble and honey supporting the juicy mouthfeel. Undertones of ripe stone fruit and lychee, provide balance to the tangy finish.”

– Winemakers: Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	59% Flora, 39% Chardonnay, 2% Pinot Noir
County Composition:	100% Napa
Appellation:	Napa Valley
Harvest Dates:	August 31 - September 15, 2018
Barrel Fermentation:	8%
Alcohol:	13.1%
TA:	0.73 g/100 mL
pH:	3.19
RS:	3.9 g/100 mL
Release Date:	December 1, 2021
Cases Produced:	2,108 (9 liter)
Suggested Retail:	\$43

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