



2019 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 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.

The 2019 growing season started off with lots of winter rain and cold temperatures. Mild conditions continued throughout the summer with an occasional heat wave allowing the grapes to ripen slowly and evenly. The 2019 vintage was a high-quality and relatively large yielding vintage, with balanced acidity and superb flavors.



Tasting Notes

“The 2019 Crémant welcomes tantalizing aromas of lemon zest, pear, candied apple and nectarine, which are complemented with notes of ginger, elderflower, pound cake and Key lime pie. The palate presents bright flavors, including white peach, buttered pear, and juicy orange, with layers of vanilla pudding and white chocolate supporting a plush center and tangy finish.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	55% Flora, 26% Chardonnay, 19% Pinot Noir
County Composition:	100% Napa
Appellation:	Napa Valley
Harvest Dates:	August 20 - September 20, 2019
Barrel Fermentation:	21%
Alcohol:	13.1%
TA:	0.70 g/100 mL
pH:	3.13
RS:	4.2 g/100 mL
Release Date:	November 1, 2022
Cases Produced:	2,328 (9 liter)
Suggested Retail:	\$46

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