



2022 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 a 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 over two 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 Biden’s White House dinner honoring the U.S.-Africa Leaders Summit.

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 savory cuisine, from dim sum to blue cheese to foie gras.

The 2022 vintage began with over 20 inches of rain from October to December, followed by mostly dry conditions from January to March. After a frosty spring and some hail events, we welcomed a warmer summer. A record-breaking early September heat wave pushed our sparkling harvest to the finish line. This distinctive weather pattern contributed to the diverse flavor profile for which Napa Valley grapes are celebrated, ranging from vibrant and elegant to dense and powerful.



Tasting Notes

“Our 2022 Crémant Demi-sec has bright aromas of pear nectar, tangerine, and candied ginger, with warm notes of honey toast and graham cracker. The palate is full and coating, with flavors of juicy peach, pineapple, and candied orange peel. It has balanced acidity and a creamy length.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition: 40% Chardonnay, 23% Flora, 21% Pinot Noir, 16% Pinot Blanc

County Composition: 100% Napa

Appellation: Napa Valley

Harvest Dates: August 9 - September 12, 2022

Barrel Fermentation: 9%

Alcohol: 13.0%

TA: 0.73 g/100 mL

pH: 3.20

RS: 3.40 g/100 mL

Release Date: January 15, 2026

Cases Produced: 2,603 (9 liter)

Suggested Retail: \$47

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