



## 2013 EXTRA BRUT

The “Extra Brut” is produced for the growing number of enthusiasts who on occasion desire a very, very dry sparkling wine. These wines are finished with a dosage of between 0.3 - 0.6 g/100 mL of residual sugar, about half that of our other brut offerings. A progression towards a drier brut has occurred in the sparkling wine world in the past two decades, as producers have been able to develop brighter intensity of fruit flavor in the grapes that they grow. Schramsberg is no exception. Because cooler climate vineyards have produced grapes with not only higher acidity, but also riper Pinot Noir and Chardonnay characteristics, the level of dosage in our brut offerings has decreased by 15-20% through this transition.

With our sixth Extra Brut offering, we have given the clarity and depth of some of our finest blocks of the 2013 season an even greater opportunity to balance the crispness and drive of the resulting sparkling wine. Made primarily from the broader and supple Pinot Noir variety, this bottling was aged for six years on the yeast prior to disgorgement, enabling ample time for it to soften and develop complexity and depth.

This wine is ready to enjoy upon release, but will age beautifully for another 20 years or more. This opulent and racy style matches extraordinarily well with foods that are served raw, such as caviar and ceviche, but will also pair perfectly with cooked foods such as smoked oysters, a mushroom tart, and veal picatta. An antipasto sampling with prosciutto, sopresatta, Gouda, pecorino, artichoke heart, and cured olives will also shine alongside.

The 2013 vintage was an ideal season with dry conditions and a long, sunny summer. “condensed, even and excellent” are three words used to describe the growing season. Harvest ended about two weeks earlier than other vintages in the last decade and yields overall were above average.



### Tasting Notes

“The 2013 Extra Brut leads with complex aromas of apricot preserve, brioche, candied ginger and glazed pear underpinned with toffee, vanilla custard and shortbread. On the palate, a lengthy acidity is layered with clementine and golden delicious apple, which is balanced by the rich complexity of lemon curd, peach cobbler, toasted almond and baked pineapple. This wonderful interplay leads to a refreshing crisp and clean finish.”

*- Winemakers Sean Thompson and Hugh Davies*

<b>Varietal Composition:</b>	89% Pinot Noir, 11% Chardonnay
<b>County Composition:</b>	40% Sonoma, 30% Marin, 19% Mendocino, 11% Napa
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 21 – September 14, 2013
<b>Bottling Date:</b>	April 30, 2014
<b>Disgorging Date:</b>	October 29 - 30, 2020
<b>Barrel Fermentation:</b>	36%
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.81 g/100 mL
<b>pH:</b>	3.18
<b>RS:</b>	0.43 g/100 mL
<b>Release Date:</b>	February 1, 2021
<b>Cases Produced:</b>	1,078 (9 liter)
<b>Suggested Retail Price:</b>	\$100