



2015 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. More broadly 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 seventh Extra Brut offering, we have given the clarity and depth of some of our finest blocks of the 2015 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 over 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 2015 year delivered California vintners a stellar vintage. A mild winter led to an early bud break, followed by a protracted bloom during an unseasonably cooler spring, which contributed to smaller grape clusters and variable crop size. A steady and moderate weather pattern during ripening allowed for gradual maturity within the grapes and exceptional quality upon harvest.



Tasting Notes

“The 2015 Extra Brut has tantalizing aromas of mango, yellow apple, strawberry, orange zest and ginger, which are complemented with notes of lemon curd, pear drop, praline, brioche, and vanilla. The palate presents dense juicy fruit flavors, including pineapple, peach, apple compote, and apricot, with layers of baking spice supporting a tart, acidic center and a lingering finish.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	57% Pinot Noir, 43% Chardonnay
County Composition:	56% Sonoma, 18% Napa, 18% Marin, 8% Mendocino
Appellation:	North Coast
Harvest Dates:	August 10 - September 21, 2015
Bottling Date:	April 8, 2016
Disgorging Date:	November 7, 2022
Barrel Fermentation:	35%
Alcohol:	12.6%
TA:	0.83 g/100 mL
pH:	3.18
RS:	0.40 g/100 mL
Release Date:	November 21, 2022
Cases Produced:	1,093 (9 liter)
Suggested Retail Price:	\$100
Available Formats:	750 mL