



2017 EXTRA BRUT

Our extra bruts are 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 0.2 - 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 eighth “Extra Brut” offering, we have given the clarity and depth of some of our finest blocks of the 2017 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.

For the 2017 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

“This 2017 Extra Brut has rich aromas of peach, pear, strawberry, and cantaloupe, with subtle hints of candied citrus, rose hip, and brioche. A crisp entry, carried by layers of grapefruit and lemon-lime zest, leads to a juicy, rich, and generous mid-palate that showcases subtle notes of honey and graham cracker. A full mouthfeel and crisp acidity lead to a long finish.”

- Winemakers Sean Thompson, Jessica Koga, and Hugh Davies

Varietal Composition:	83% Pinot Noir, 17% Chardonnay
County Composition:	74% Sonoma, 13% Marin, 12% Mendocino, 1% Napa
Appellation:	North Coast
Harvest Dates:	August 18 - September 9, 2017
Bottling Date:	April 25, 2018
Disgorging Dates:	December 14 - 21, 2023
Barrel Fermentation:	22%
Alcohol:	13.3%
TA:	0.81 g/100 mL
pH:	3.18
RS:	0.40 g/100 mL
Release Date:	February 1, 2024
Cases Produced:	1,089 (9 liter)
Suggested Retail Price:	\$105
Available Formats:	750 mL