



2019 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 tenth “Extra Brut” offering, we have given the clarity and depth of some of our finest blocks of the 2019 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 five 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 2019 growing season had a record winter rainfall, a cool spring, and a summer growing season that was near perfect for our North Coast grapes. Cooler than normal summer temperatures slowed down fruit ripening, pushing back harvest in many areas compared to recent seasons. Harvest began in our vineyards in late August. The resulting wine reflects the high-quality, densely concentrated fruit of this vintage.



Tasting Notes

“Our 2019 Extra Brut features aromas of red apple, baked stonefruit, and honeysuckle, with layers of toasted almond and warm pie pastry. The palate opens with a broad entry, carrying notes of orange zest, juicy white peach, and baked rhubarb. A tart center is balanced by juiciness, leading into a refreshing finish with lingering acidity.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	84% Pinot Noir, 16% Chardonnay
County Composition:	39% Marin, 37% Sonoma, 18% Mendocino, 6% Napa
Appellation:	North Coast
Harvest Dates:	August 24 - October 8, 2019
Years en tirage:	5+
Barrel Fermentation:	25%
Alcohol:	13.0%
TA:	0.78 g/100 mL
pH:	3.16
RS:	0.20 g/100 mL
Release Date:	October 1, 2025
Cases Produced:	1,565 (9 liter)
Suggested Retail Price:	\$115
Available Format:	750 mL