

J. Schram

2011 J. SCHRAM

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 300 produced each year. This special bottling is dedicated to Schramsberg's founder, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

Cluster samples from over 115 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless-steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation in barrel, enriching aromas and infusing creaminess on the palate. Our J. Schram is aged for over seven years on the yeast in Schramsberg's historic Diamond Mountain caves; each bottle is then riddled by hand and finished with an exceptional brut dosage.

J. Schram is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar on toast point, smoked salmon, sharp cheeses, seafood brochettes, cedar-planked lobster, mesquite-grilled quail, or Serrano ham and porcini risotto.

The 2011 North Coast wine grape harvest was lighter and later than normal with ripeness developing at lower sugar levels, giving winemakers the opportunity to make flavorful, elegant wines. A wet winter and spring delayed bloom and hindered fruit set, which decreased the overall crop load. A generally cool summer prolonged the growing season and harvest started very late in most areas. Wines of this vintage are quite noteworthy for their vibrant, fruitful acidity, promising gentle aging in the cellar.



Available with or without gift box

Tasting Notes

“This sparkling wine opens with pleasant aromas of baked pear, lemon meringue and baked apple, enhanced by nuances of toffee and honey. The rich palate features fruitful elements of baked pineapple and Meyer lemon, layered with crystallized ginger. Good depth on the finish is driven by a backbone of lingering natural acidity.”

—Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	90% Chardonnay, 10% Pinot Noir
Appellation:	North Coast
County Composition:	55% Napa, 40% Sonoma, 4% Marin, 1% Mendocino
Principal Chardonnay Blocks:	<i>Napa:</i> Schwarze, Hyde, Tognetti <i>Sonoma:</i> Keefer, Dutton, Bates, Hawk Hill <i>Marin:</i> Stevens
Harvest Dates:	August 29 - November 3, 2011
Barrel Fermentation:	33%
Alcohol:	12.2%
TA:	1.03 g/100 mL
pH:	3.06
RS:	0.90 g/100 mL
Bottling Date:	April 4, 2012
Aging:	7.5 years en Tirage
Disgorging Dates:	November 15, 2019 - February 11, 2020
Release Date:	April 1, 2020
Cases Produced:	2,650 (9-Liter)
Suggested Retail:	\$130
Available Formats:	750 mL, 1.5L

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