



2017 J. SCHRAM ROSÉ

Schramsberg, the pioneer of ultra-premium quality American sparkling wines, is proud to present its fifteenth vintage of J. Schram Rosé. This sparkling wine is the result of a singular focus to produce a California sparkling rosé as fine as any made in the world.

This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from Schramsberg's collection of 120 cool-climate vineyard sites within the Carneros, Anderson Valley, Sonoma Coast and Marin County. Following secondary fermentation in the bottle, this wine was aged on its yeast lees for over seven years in Schramsberg's historic caves. It was then hand-riddled and finished with a select brut dosage. It is the companion to Schramsberg's J. Schram Blancs and J. Schram Noirs, considered by many to be the ultimate expressions of artisan American sparkling wine.

Our 2017 J. Schram Rosé is the epitome of grace, style and elegance in a glass. It lends itself to be served as an apéritif, with a first course or with a light main course. Fresh crab, scallop ceviche, seared swordfish, roasted poultry, or braised pork loin are all well-suited pairings.

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

"Our 2017 J. Schram Rosé pleases the nose with bright raspberry, strawberry shortcake, and lemon curd, intermingled with aromas of French toast, marzipan, and toffee. The palate has a coating entry with citrus bursts of orange and tangerine, with notes of cherry and peach melba, and hints of graham cracker. The center features brisk, lively acid, leading to a bright finish."

- Winemakers Jessica Koga, Sean Thompson, and Hugh Davies

Varietal Composition:	55% Chardonnay, 45% Pinot Noir
County Composition:	65% Sonoma, 19% Marin, 10% Napa, 6% Mendocino
Appellation:	North Coast
Principal Chardonnay Blocks:	<i>Sonoma:</i> Sanchietti, Dutton, Horseshoe Bend
Principal Pinot Noir Blocks:	<i>Sonoma:</i> Sawkar, Jonive <i>Marin:</i> Skywalker
Barrel Fermentation:	38%
Alcohol:	12.3%
TA:	0.82 g/100 mL
pH:	3.17
RS:	0.70 g/100 mL
Harvest Dates:	August 18 - September 25, 2017
Bottling Date:	April 6, 2018
Years en tirage:	7+
Disgorging Dates:	July 10 - 17, 2025
Release Date:	November 1, 2025
Cases Produced:	1,591 (9 liter)
Suggested Retail:	\$190
Available Format:	750 mL

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