

J. Schram

2012 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 2-3% 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 eight 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 2012 North Coast wine grape harvest saw textbook conditions, with an ideal bud break and flowering, that led to an even fruit set over the spring. A lengthy stretch of warm days and cool, foggy nights during the summer months, was ideal for the grapes as they matured. Any significant rains held off until the grapes found optimal ripeness, promoting exceptional fruit quality with a uniform balance of acids and sugars.

Tasting Notes

The 2012 J Schram opens with aromas of caramelized pineapple, dried orange peel, ginger, and toffee, enhanced by notes of lemon curd, honey and brioche. The elegant and lingering palate delivers elements of baked apple, orange and pineapple upside down cake, layered with flavors of white peach and graham cracker on the finish.

– *Winemakers Jessica Koga, Sean Thompson and Hugh Davies*



Available with or with gift box

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| Varietal Composition: | 86% Chardonnay, 14% Pinot Noir |
| Appellation: | North Coast |
| County Composition: | 43% Napa, 41% Sonoma, 13% Marin, 3% Mendocino |
| Principal Chardonnay Blocks: | <i>Napa:</i> Schwarze, Tognetti, <i>Sonoma:</i> Keefer, Horseshoe Bend, Hawk Hill |
| Harvest Dates: | August 30 - October 22, 2012 |
| Barrel Fermentation: | 38% |
| Alcohol: | 12.4% |
| TA: | 0.89 g/100 mL |
| pH: | 3.06 |
| RS: | 0.8 g/100 mL |
| Bottling Date: | March 27, 2013 |
| Aging: | 8 years en tirage |
| Disgorging Dates: | April 5 - 9, 2021 & August 16 - 20, 2021 |
| Release Date: | July 1, 2021 |
| Cases Produced: | 2,293 (9-Liter) |
| Suggested Retail: | \$130 (750 mL) |
| Available Formats: | 750 mL, 1.5L |

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