



2015 J. SCHRAM BLANCS

Originally released as our “J. Schram”, with the 2013 vintage this bottling was renamed “J. Schram Blancs” to denote this wine’s Chardonnay-based core. 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 Blancs 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 Blancs 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 Blancs 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 Blancs 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.

2015 delivered California vintners a stellar vintage. A mild winter led to an early bud break and was followed by a protracted bloom during an unseasonably cool spring. The resulting lighter crop ripened gradually through moderate summer heat, delivering exceptional quality and an early harvest.

Tasting Notes

“This 2015 J. Schram Blancs has generous aromas of golden apple, poached pear, and toasted almond, with layers of pineapple upside-down cake, lemon cookie, and vanilla custard. The palate presents flavors of Meyer lemon, Asian pear, candied orange peel, and juicy yuzu anchored with a bright center that finishes with long-lasting acidity.”

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



Varietal Composition:	84% Chardonnay, 16% Pinot Noir
Appellation:	North Coast
County Composition:	58% Sonoma, 30% Napa, 8% Marin, 4% Mendocino
Principal Chardonnay Blocks:	<i>Napa:</i> Wilkinson, Schwarze, Ramsey <i>Sonoma:</i> Piedra Libre <i>Marin:</i> Stevens
Barrel Fermentation:	34%
Alcohol:	12.4%
TA:	0.97 g/100 mL
pH:	3.12
RS:	0.90 g/100 mL
Harvest Dates:	July 31 - September 21, 2015
Bottling Date:	April 6, 2016
Aging:	8 years en tirage
Disgorging Dates:	February 26 - March 6, 2024
Release Date:	June 1, 2024
Cases Produced:	2,489 (9 liter)
Suggested Retail:	\$150 (750 mL)
Available Formats:	750 mL, 1.5L

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com