2016 J. SCHRAM BLANCS

Originally released with the 1987 vintage our "J. Schram", the 2013 vintage of 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 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.

The 2016 vintage was a near-perfect growing season with ideal weather conditions throughout. Thanks to a relatively steady and mild July and August, and then a series of warm days at the end of the growing season, vineyards were able to progress to ideal ripeness for the light yields that were present.

Tasting Notes

"Our 2016 J. Schram Blancs has generous aromas of baked apple, brioche toast, lemon curd, and ripe pear, with layers of pineapple upside-down cake, honey, and spiced citrus. The palate presents flavors of crème brûlée, baked pear, and almond paste, anchored by a bright, juicy center that carries through to a long-lasting, vibrant finish."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	81% Chardonnay, 19% Pinot Noir
Appellation:	North Coast
County Composition:	51% Sonoma, 32% Napa, 13% Marin, 4% Mendocino
Principal Chardonnay Blocks:	*Napa:* Wilkinson *Sonoma:* Piedra Libre, Dutton, Keefer *Marin*: Stevens
Barrel Fermentation:	47%
Alcohol:	12.2%
TA:	0.88 g/100 mL
pH:	3.16
RS:	0.69 g/100 mL
Harvest Dates:	August 10 - September 19, 2016
Bottling Date:	April 6, 2017
Aging:	8 years en tirage
Disgorging Dates:	February 26 - March 6, 2025
Release Date:	June 1, 2025
Cases Produced:	2,043 (9 liter)
Suggested Retail:	$150 (750 mL)
Available Formats:	750 mL, 1.5L

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