2017 J. SCHRAM BLANCS

Originally released with the 1987 vintage as 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.

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 Blancs opens with aromas of lemon-lime, dried orange peel, and baked apple, layered with notes of graham cracker, brioche, and marzipan. On the palate, a creamy entry gives way to a juicy center, with flavors of blood orange and vanilla. Hints of toasted almond and spun honey support a delicate yet long-lasting finish that remains crisp and clean."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	79% Chardonnay, 21% Pinot Noir
Appellation:	North Coast
County Composition:	76% Sonoma, 17% Napa, 6% Marin, 4% Mendocino
Principal Chardonnay Blocks:	*Napa:* Wilkinson *Sonoma:* Dutton, Sanchietti, Horseshoe Bend, Keefer
Barrel Fermentation:	37%
Alcohol:	12.8%
TA:	0.87 g/100 mL
pH:	3.16
RS:	0.71 g/100 mL
Harvest Dates:	August 18 - September 18, 2017
Bottling Date:	April 4, 2018
Aging:	8 years en tirage
Disgorging Dates:	February 2 - 11, 2026
Release Date:	May 1, 2026
Cases Produced:	2,164 (9 liter)
Suggested Retail:	$150 (750 mL)
Available Formats:	750 mL, 1.5L

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