

J. Schram

2013 J. SCHRAM NOIRS

The Schramsberg team and the Davies Family is thrilled to release the first bottling of J. Schram Noirs, our finest Pinot Noir brut offering. For decades labeled as the Schramsberg Reserve, we bottled our special limited Noirs blend in the J. Schram proprietary glass with the 2013 vintage, filling out our ultimate sparkling wine tier with three selections: Blancs, Rosé, and Noirs. Representing 2% of our annual production, this richly flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. We release this finished sparkling wine nine years after the grapes are harvested, yet this fruitful, dry, toasty and creamy bubbly will age gracefully for decades to come.

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with its yeast in our historic Diamond Mountain hillside caves for eight years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine's balance of flavor and structure.

J. Schram Noirs is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roast duck with mango, cedar-plank grilled salmon, and curried chicken salad. This flavorful sparkling wine can also be served as an apéritif with smoked oysters, caviar and such hard cheeses as aged Swiss Sbrinz, Sonoma Vella Jack, or Irish Coolea.

The 2013 North Coast vintage harvest was an ideal season with dry conditions and a long, sunny summer. "Condensed, even and excellent" are three words used to describe the growing season. The season began early, with a warm and dry spring, and beautiful weather extended all the way through an early harvest. Yields overall were above average and fruit showed great balance of acidity and sugar, leading to optimal flavor development.

Tasting Notes

"The 2013 J. Schram Noirs exhibits generous aromas of mango, yellow peach, red apple, cherry, and orange zest, followed by undertones of vanilla, honey, lemon cookie, graham cracker, brioche, French toast, and honeysuckle. It's rich and elegant palate delivers a zesty citrus entry, leading to flavors of apricot, candied ginger, and milk chocolate. Driven by vibrant acidity, this sparkling wine carries lively, lavish length to the finish."

- Sean Thompson, Jessica Koga and Hugh Davies



Varietal Composition:	88% Pinot Noir, 12% Chardonnay
Appellation:	North Coast
County Composition:	65% Marin, 25% Sonoma, 9% Napa, 1% Mendocino
Principal Pinot Noir Blocks:	<i>Marin:</i> Skywalker, Grossi, Redding Ranch <i>Sonoma:</i> Nobles
Harvest Dates:	August 16 – September 9, 2013
Barrel Fermentation:	30%
Alcohol:	12.9%
TA:	0.80 g/100 mL
pH:	3.15
RS:	0.8 g/100 mL
Bottling Date:	April 14, 2014
Aging:	8 years en Tirage
Disgorging Dates:	May 25, 2022
Release Date:	September 1, 2022
Cases Produced:	1,820 (9 liter)
Suggested Retail:	\$130 (750 mL)
Available Formats:	750 mL, 1.5 L

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