

J. Schram

2014 J. SCHRAM NOIRS

The Schramsberg team and the Davies Family is thrilled to release the second bottling of J. Schram Noirs, our finest Pinot Noir brut offering. Labeled as the Schramsberg Reserve for decades, we started bottling our special limited Noirs blend in the J. Schram proprietary glass with the 2013 vintage. We now offer 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 2014 vintage was preceded by an exceptionally dry winter. Substantial rain did arrive in late February and early March, relieving some stress and setting up the vines for a vigorous start to the growing season. A warm spring laid the groundwork for early budbreak, and the vintage ran ahead of schedule to an early harvest. Grapes showed an agile balance between ripe fruit and lively acidity, thanks to abundant sunlight and cool evening temperatures. Fruit quality was outstanding, offering intense aromatics and great depth of flavor.

Tasting Notes

"This 2014 J. Schram Noirs exhibits lively aromas of apricot, poached pear, and baked apple, along with hints of lemon curd, spun honey, and vanilla. The palate delivers a round and juicy entry of baked peach, leading to a tart center with flavors of ripe nectarine and kiwi. Hints of sourdough toast and custard carry to the finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



Varietal Composition:	81% Pinot Noir, 19% Chardonnay
Appellation:	North Coast
County Composition:	30% Marin, 27% Mendocino, 26% Sonoma, 17% Napa
Principal Pinot Noir Blocks:	<i>Marin:</i> Skywalker, Stevens, Redding Ranch <i>Mendocino:</i> Juster <i>Sonoma:</i> Nobles, Piedra Libre
Harvest Dates:	August 11 – September 5, 2014
Barrel Fermentation:	36%
Alcohol:	12.8%
TA:	0.77 g/100 mL
pH:	3.13
RS:	0.8 g/100 mL
Bottling Date:	April 7, 2015
Aging:	8.3 years en Tirage
Disgorging Dates:	August 18-28, 2023
Release Date:	September 1, 2023
Cases Produced:	2,150 (9 liter)
Suggested Retail:	\$140 (750 mL)
Available Formats:	750 mL, 1.5 L

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