2016 J. SCHRAM NOIRS

The Schramsberg team and the Davies Family is thrilled to release the fourth 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 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 Thanksgiving turkey. 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 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 perfect ripeness for the light yields that were present.

Tasting Notes

"Our 2016 J. Schram Noirs exhibits generous aromas of peach, apricot, baked orange, caramel, graham cracker and dried mango. Its palate delivers a broad, juicy, coating entry, leading to flavors of apple crumble, cinnamon toast, and grilled pineapple. A bright, long finish is driven by a backbone of generous, fruitful acidity."

- Winemakers Jessica Koga, Sean Thompson, and Hugh Davies

Varietal Composition:	86% Pinot Noir, 14% Chardonnay
Appellation:	North Coast
County Composition:	51% Sonoma, 31% Marin, 12% Mendocino, 6% Napa
Principal Pinot Noir Blocks:	*Sonoma:* Nobles, Bohemian Freestone, Piedra Libre *Marin:* Redding Ranch *Mendocino:* Juster
Harvest Dates:	August 3 - September 19, 2016
Barrel Fermentation:	31%
Alcohol:	12.6%
TA:	0.86 g/100 mL
pH:	3.11
RS:	0.70 g/100 mL
Bottling Date:	April 4, 2017
Aging:	8 years en Tirage
Disgorging Dates:	April 11 - 16, 2025
Release Date:	September 1, 2025
Cases Produced:	1,765 (9 liter)
Suggested Retail:	$150 (750 mL)
Available Formats:	750 mL, 1.5 L

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