2017 J. SCHRAM NOIRS

The Schramsberg team and the Davies Family is thrilled to release the fifth 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.

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 Noirs has inviting aromas of orange citrus and tangerine, alongside apricot and just-ripe strawberry. Hints of cranberry and plum add complexity. The palate is juicy on entry, with rich flavors of baked peach. A tart, coating center provides good weight, while the finish is long and creamy."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	89% Pinot Noir, 11% Chardonnay
Appellation:	North Coast
County Composition:	62% Sonoma, 20% Marin, 16% Mendocino, 2% Napa
Principal Pinot Noir Blocks:	*Sonoma:* Jonive, Sawkar, Horseshoe Bend *Marin:* Redding Ranch *Mendocino:* Juster
Harvest Dates:	August 18 - September 11, 2017
Barrel Fermentation:	27%
Alcohol:	13.0%
TA:	0.78 g/100 mL
pH:	3.14
RS:	0.70 g/100 mL
Bottling Date:	April 2, 2018
Aging:	8 years en Tirage
Disgorging Dates:	April 16 - May 4, 2026
Release Date:	October 1, 2026
Cases Produced:	1,694 (9 liter)
Suggested Retail:	$150 (750 mL)
Available Formats:	750 mL, 1.5 L

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