



2017 JUSTER VINEYARD ANDERSON VALLEY BLANC DE NOIRS

Juster Vineyard, located just west of the small town of Philo along Highway 128 in Mendocino County's Anderson Valley, lies across the Navarro River from the impressive Hendy Woods redwood groves. Schramsberg leased and planted the 24.5-acre property in 1998. The vineyard has been dedicated to full organic operations since 2007. Working with local viticulturalist Paul Ardzooni, we have employed fish friendly farming and no-till practices to reduce erosion and protect the area's water supply and wildlife habitat.

Located in the southwestern corner of Mendocino County, the Anderson Valley AVA is 100 miles north of San Francisco—and about a 90-minute drive northwest of our winery. The appellation's unique geography results in daily high and low temperatures that can diverge by 40 or 50 degrees: The valley runs along a northeast-southwest axis (as opposed to the usual north-south) and ends at the ocean, permitting fog and breezes to penetrate further inland, making for an cooler-than-normal inland microclimate. This enables our growers to retain fruitful acidity in line with sugar and flavor development through long, warm summers. The valley's soils tend to be rich in loam, with differing amounts of rock and gravel.

This Blanc de Noirs, made from Pinot Noir, is a complex, medium-bodied, brut sparkling wine. Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

Heavy winter rains were welcomed in 2017, strengthening the vines and resulting in large canopies. Springtime saw a normal bud break, with no major frost events or unusual weather. This early success allowed for good fruit set in the vineyards, with moderate clusters to ripen during the early summer months. With our sparkling wine grapes beginning harvest activities in mid-August, delicious base wines were crafted from the Juster Vineyard, providing us with this opportunity to create a vineyard designate bottling from this beloved site.

Tasting Notes

“The 2017 ‘Juster Vineyard’ Blanc de Noirs welcomes tantalizing aromas of red pear, tart cherry, apricot, honey, orange zest and ginger, complemented by notes of peach custard, brioche, marzipan, and vanilla. Juicy flavors of tangerine, ruby grapefruit and pineapple are supported with notes of Bing cherry and almond paste, and end with a lingering finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



Varietal Composition:	100% Pinot Noir
Appellation:	Anderson Valley
Vineyard:	Juster Vineyard
Barrel Fermentation:	32%
Alcohol:	13.2%
TA:	0.85 g/100 mL
pH:	3.16
RS:	0.90 g/100 mL
Harvest Dates:	August 18 - 30, 2017
Bottling Date:	April 24, 2018
Disgorging Dates:	April 12 - 14, 2022
Release Date:	February 1, 2023
Cases Produced:	1,070 (9 liter)
Suggested Retail:	\$100
Available Format:	750 mL