



2013 BLANC DE NOIRS LATE DISGORGED

The 2013 Blanc de Noirs Late Disgorged has been aged for nearly 10 years on its yeast lees in our historic Diamond Mountain caves. Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such commercial American sparkler in 1967. The key to producing this Blanc de Noirs is our sourcing of Pinot Noir grapes from a vast and varied selection of cool-climate North Coast vineyards. Pinot Noir from low-yielding Sonoma and Marin coastal vineyards combine with fruit from Carneros and Anderson Valley sites, to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots are then added, to give zest and backbone to the blend

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal maturity, and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of select wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together. 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.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

The 2013 vintage 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. Harvest ended about two weeks earlier than other vintages in the last decade and yields overall were above average.



Tasting Notes

“This 2013 Blanc de Noirs Late Disgorged features aromas of peach cobbler, orange custard, toffee, ginger, and brioche. A rich and bright entry of red berry, dried pear, and baked apple on the palate leads to a juicy center of caramelized grapefruit and drives to a tangy and lingering finish.”

- Winemakers Sean Thompson, Jessica Koga, and Hugh Davies

Varietal Composition:	85% Pinot Noir, 15% Chardonnay
County Composition:	39% Mendocino, 26% Sonoma, 23% Napa, 12% Marin
Appellation:	North Coast
Harvest Dates:	August 13 - September 14, 2013
Barrel Fermentation:	35%
Alcohol:	12.7%
TA:	0.78 g/100mL
pH:	3.18
RS:	0.80 g/100mL
Release Date:	February 1, 2024
Cases Produced:	1,097 (9 liter)
Suggested Retail:	\$105

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