



## 2015 BLANC DE NOIRS LATE DISGORGED

The 2015 Blanc de Noirs Late Disgorged has been aged for over nine 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.

This Schramsberg Blanc de Noirs Late Disgorged 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.

2015 delivered California vintners a stellar vintage. A mild winter led to an early bud break, which was followed by a protracted bloom through an unseasonably cool spring. A steady and moderate summer pushed smaller clusters to gradual maturity and exceptional quality.



### Tasting Notes

“Our 2015 Blanc de Noirs Late Disgorged has aromas of citrus, apple, and baked pineapple, warmed with notes of peach cobbler, honey toast and lemon cookie. Hints of almond paste and graham cracker add nuttiness. The palate is driven by tangy yet crisp and clean acidity, carrying flavors of orange marmalade and toasted brioche. A juicy center stretches into a long finish.”

*- Winemakers Jessica Koga, Sean Thompson and Hugh Davies*

<b>Varietal Composition:</b>	81% Pinot Noir, 19% Chardonnay
<b>County Composition:</b>	45% Sonoma, 33% Mendocino, 20% Napa, 2% Marin
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 1 - September 21, 2015
<b>Years en tirage:</b>	9+
<b>Barrel Fermentation:</b>	31%
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.82 g/100mL
<b>pH:</b>	3.12
<b>RS:</b>	0.80 g/100mL
<b>Release Date:</b>	October 1, 2025
<b>Cases Produced:</b>	1,280 (9 liter)
<b>Suggested Retail:</b>	\$115
<b>Available Format:</b>	\$750 mL