



2010 RESERVE

“Reserve” is Schramsberg’s top Pinot Noir-focused brut sparkling wine. 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. Over nine years old upon release, this fruitful, yet 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 over eight years, affording the development of seasoned, roasted 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.

Schramsberg Reserve is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roasted duck with mango, cedar-plank grilled salmon, and curried chicken salad. 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.

Despite an irregular growing season, the 2010 vintage produced an excellent set of wines. Higher acidities and fresh fruit tones, a consequence of the unusually cool season, make the vintage especially compelling - and drinkable. The fruit delivered exceptional quality and density, resulting in beautifully crafted wines, with rich fruit and elegance, that will be collectable far into the future.



Tasting Notes

“The 2010 Reserve exhibits lively aromas of baked pear, apricot and candied orange that gain complexity with touches of Christmas spice, honey and crème caramel. Fruitful flavors of baked peach, roasted pineapple and mango are layered with toasted hazelnut and cinnamon, giving way to a tart, rich and powerful finish.”

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	84% Pinot Noir, 16% Chardonnay
County Composition:	33% Napa, 32% Marin, 26% Mendocino, 9% Sonoma
Principal Pinot Noir Blocks:	Skywalker, Juster, Hudson, Richburg
Appellation:	North Coast
Harvest Dates:	August 27 - October 4, 2010
Barrel Fermentation:	36%
Alcohol:	12.9%
TA:	0.86 g/100 mL
pH:	3.08
RS:	0.94 g/100 mL
Bottling Date:	April 15, 2011
Tirage Aging:	8 years
Disgorging Dates:	May 21 - 22, 2019 and July 15, 2019
Release Date:	August 1, 2019
Cases Produced:	1,732 (9-Liter)
Suggested Retail:	\$120
Available Formats:	750 mL, 1.5 L

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com
or Alexandra Schrecengost, Wilson Daniels Ltd., 212-823-6261, AlexSchrecengost@wilsondaniels.com

Represented by WILSON DANIELS LTD. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com