

SCHRAMSBERG

J. Schram

2000 J. Schram Rosé

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to debut its much anticipated J. Schram Rosé with the release of the 2000 vintage. This rosé has been a singular focus with the goal of producing a wine comparable to the world's finest sparkling rosés. J. Schram Rosé is made from the vintage's best lots from Schramsberg's collection of 80 cool-climate vineyard sites in Carneros, Anderson Valley, Monterey and the Sonoma/Marin coast. A polished marriage of Chardonnay and Pinot Noir, this wine showcases Schramsberg's signature style of weaving together small lots of wines fermented in stainless steel tanks with lots fermented in French oak barrels. Following secondary fermentation in the bottle, the J. Schram Rosé was aged for seven years in Schramsberg's historic caves. This wine is the companion to Schramsberg's flagship J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine. Only 1,042 cases of the 2000 J. Schram Rosé were produced, and the wine will be available in the future only in select vintages.

Tasting Notes

The 2000 J. Schram Rosé is in a class all its own, with seven years *en tirage* aging in our hillside caves. Intense aromas of ripe pineapple, Mandarin orange and creamy strawberry are followed by subtle notes of vanilla crème brulee topped with caramelized Madagascar sugar. The palate delivers with a beginning of cranberries and ruby grapefruit followed by a mid palate bursting with baked cobbler, guava and a dallop of meringue. The finish completes the experience with a quenching acidity that lingers along with a creamy viscosity. This wine will satisfy the most demanding palates now and for many years to come. – *Winemakers Hugh Davies and Craig Roemer*

Vintage Notes

2000 was almost a perfect growing season—cool and foggy weather in June and July set the course for harvest to begin mid-August, allowing some of the cool vineyard sources to mature into late September. This picture perfect season produced intensely aromatic Chardonnay with rich viscosity and a long, acidic backbone. Pinot Noir from the 2000 vintage was bursting with juicy red fruit and bright lingering acidity.

Varietal Composition:	78% Chardonnay, 22% Pinot Noir
County Composition:	61% Napa, 24% Mendocino, 9% Sonoma, 1% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Tognetti, Hyde, Schwarze, Jones
<i>Anderson Valley:</i>	Rose
<i>Sonoma County:</i>	Vella, Pacheco
Harvest Dates:	August 7–September 29
Barrel Fermentation:	42%
Alcohol:	12.6%
TA:	0.96g/100ml
pH:	3.07
RS:	1.22g/100ml
Bottling Dates:	April 23–25, 2001
Aging:	7 years <i>sur lie</i>
Disgorge Date:	April 29, 2008
Cases Produced:	1,042 (6/750ml)
Release Date:	October 1, 2008

