

SCHRAMSBERG

*J. Schram*

## 2003 J. Schram

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3 percent of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base-wine lots of the approximately 200 produced each year. This special bottling is dedicated to Schramsberg's founder of 1862, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

More than 95 vineyard blocks in Carneros, Anderson Valley, and along the Sonoma and Marin coasts are carefully nurtured throughout the growing season. Cluster samples are pulled several times before the optimal pick date for each block is selected. Complexity is gained through fermentation in both oak barrels and stainless steel tanks. Some of the small lots undergo malolactic fermentation to enrich aromas and infuse creaminess on the palate. The wine is then aged on the yeast in Schramsberg's historic Diamond Mountain caves for six years, riddled by hand and finished with an exceptional brut dosage.

J. Schram is appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar, smoked salmon, tangy cheeses, seafood brochettes, or risotto with prosciutto.

### Vintage Notes

The 2003 vintage provided one of the wettest springs on record, affording a beneficially long and cool growing season. Early season heat spikes got the vines growing and the season evolved nicely with warm days and cool nights. The grapes developed beautifully with delicious fruit flavors and elevated acidity.

### Tasting Notes

A gorgeous depth of fruit greets the nose: lemon-lime, pineapple, baked pear and orange marmalade. Fresh sourdough, vanilla crème brûlée and toasted marshmallow notes follow. A crisp and zippy entry on the palate gives way to a viscous, caramelized apple and citrus profile. This rich sparkling wine finishes with a delicate minerality, a hint of warm roasted almonds and a lingering acidity. – *Winemakers Keith Hock and Hugh Davies*

<b>Appellation:</b>	North Coast
<b>Varietal Composition:</b>	85% Chardonnay, 15% Pinot Noir
<b>County Composition:</b>	42% Sonoma, 37% Napa, 11% Mendocino, 10% Marin
<b>Principal Chardonnay Blocks:</b>	
<i>Napa-Carneros:</i>	Hyde, Jones, Tognetti
<i>Sonoma-Carneros:</i>	Vella, Ricci
<i>Marin County:</i>	Stevens
<b>Harvest Dates:</b>	August 18-October 19
<b>Barrel Fermentation:</b>	40%
<b>Alcohol:</b>	12.5%
<b>TA:</b>	0.90g/100ml
<b>pH:</b>	3.06
<b>RS:</b>	1.2g/100ml
<b>Bottling Date:</b>	April 20, 2004
<b>Disgorgement Date:</b>	September 3, 2009
<b>Cases Produced:</b>	3,000 (6/750ml)
<b>Release Date:</b>	May 24, 2010



Available with or without gift box