



2005 Crémant Demi-sec

Schramsberg Crémant Demi-sec is a delicate, off-dry dessert-style wine: an American original. “Crémant” is French for “creamy” and traditionally refers to a sparkling wine with softer effervescence. It has approximately half the pressure of our other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made California’s first Crémant in 1972. After rigorous study, Jack and Jamie Davis chose the unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength and depth of Sémillon. Chardonnay add zest and length to the palate while a touch of Gewürztraminer on its own lifts the spiced, fruitful nature of the blend. Aging on the yeast for about two years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant has been served at many State events, including President Reagan’s Second Inaugural Luncheon and President Clinton’s dinner for the prime minister of Canada. Most recently, the Crémant Demi-sec was served at the White House for the first holiday dinner of 2007.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread, and crème brûlée. It also complements a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.

Tasting Notes

Fruitful, floral and sweet spice notes abound with dried mango, glazed pineapple and citrus meringue joining with honeysuckle, bread pudding and candied ginger. The palate is ripe and viscous up front, unfolding with a delicious balance of sweetness, acidity and lingering tropical and citrus fruit flavors. Vibrant and succulent as a young sparkling wine, this is one that will also evolve beautifully for another 20 to 30 years in the bottle. – *Winemakers Hugh Davies and Craig Roemer*

Appellation:	North Coast
Varietal Composition:	88% Flora, 10% Chardonnay, 2% Gewürztraminer
County Composition:	90% Napa, 6% Mendocino, 4% Sonoma
Appellation:	North Coast
Harvest Dates:	August 19–October 12
Alcohol:	13.2%
TA:	0.85g/100ml
pH:	3.09
RS:	4.00g/100ml
Bottling Dates:	May 22–23, 2006
Disgorge Dates:	February 11–15, 2008
Cases Produced	3,926 (12/750ml)
Release Date:	November 2008

