



2006 Blanc de Blancs

The “Blanc de Blancs,” or “white from white,” made from Chardonnay is the counterpart to the “Blanc de Noirs,” or “white from black,” made from Pinot Noir. Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America’s first commercially produced, Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic Toast to Peace in Beijing, China.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic- and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for two years prior to disgorgement. With its vibrant, fruitful and crisp nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses and as a counterpoint to soft triple creams.

Tasting Notes

The 2006 Blanc de Blancs delivers aromas of key lime, freshly cut green apple and honeydew melon, followed by just a hint of pineapple upside-down cake. Upon entry, the palate is layered with flavors of citrus, ripe Anjou pear, dried pineapple and baked apple pie. This Chardonnay sparkler finishes with lingering and balanced acidity. – *Winemakers Hugh Davies and Keith Hock*

Appellation:	North Coast
Varietal Composition:	100% Chardonnay
County Composition:	60% Napa, 22% Mendocino, 15% Sonoma, 3% Marin
Harvest Dates:	August 28–October 17
Barrel Fermentation:	23%
Alcohol:	12.9%
TA:	0.85g/100ml
pH:	3.07
RS:	1.16g/100ml
Cases Produced:	26,699 (9L equivalent) (22,000 12/750ml)
Available Formats:	375ml, 750ml, 1.5L, 3L, 9L

