



## 2008 Crémant Demi-sec

Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. Crémant is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately half the pressure of Schramsberg’s 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 Davies chose a 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. 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 Demi-sec 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 a White House Dinner hosted by President Obama for Bilateral Chairpersons of the Congressional Committees.

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

The 2008 Crémant Demi-sec has a complex nose of candied guava and apricot, with nuances of dried cherry. This vibrant fruit is complemented by notes of honey and warm sticky bun. The palate is velvety and coating on entry with sweet tropical flavors of pineapple, papaya and mango. The sparkling wine is completed by a balanced acidity that lingers on the finish. –

*Winemakers Keith Hock and Hugh Davies*

<b>Appellation:</b>	North Coast
<b>Varietal Composition:</b>	70% Flora, 25% Gewürztraminer, 5% Pinot Noir
<b>County Composition:</b>	70% Napa, 24% Mendocino, 6% Sonoma
<b>Harvest Dates:</b>	August 14-September 17
<b>Barrel Fermentation:</b>	10%
<b>Alcohol:</b>	13.5%
<b>TA:</b>	0.55g/100ml
<b>pH:</b>	3.27
<b>RS:</b>	3.00g/100ml
<b>Cases Produced</b>	3,147 (12/750ml)
<b>Release Date:</b>	August 1, 2012

