



2012 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 State Dinner hosted by President Obama for China’s President Xi Jinping.

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

Our 2012 Crémant has developed aromas of candied pineapple, apricot and baked pear, complemented by hints of cinnamon and honey. The flavors are bright and refreshing on entry with nuances of white peach, hazelnuts and baked apple. The palate is bright and tangy with a long, lingering finish. – *Winemakers Sean Thompson and Hugh Davies*

Appellation:	Napa Valley
Varietal Composition:	74% Flora, 16% Pinot Noir, 10% Chardonnay
County Composition:	84% Napa, 11% Sonoma, 5% Mendocino
Harvest Dates:	September 3-29
Barrel Fermentation:	7%
Alcohol:	13.5%
TA:	0.64g/100ml
pH:	2.98
RS:	3.50g/100ml
Cases Produced	2,387 (12/750ml)

