



2013 Blanc de Noirs

“Blanc de Noirs,” meaning “white from blacks,” is the counterpart to Blanc de Blancs (“white from whites”). Made primarily from the red grape Pinot Noir grapes, this is a complex, medium-body sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967. The key to producing this complex Blanc de Noirs is Schramsberg’s vast and varied focus on diverse cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care: hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of particular wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut and pork tenderloin with fresh rosemary and lemon thyme.

Tasting Notes

The 2013 Blanc de Noirs expresses generous aromas of pear, peach, apricot, and caramel, which gradually layer with fragrances of fresh baked bread. Lush flavors coat the palate with candied grapefruit, lemongrass, marzipan and a hint of orange zest. This sparkling wine delivers a clean, lingering finish. – *Winemakers Sean Thompson and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	85% Pinot Noir, 15% Chardonnay
County Composition:	26% Sonoma, 39% Mendocino, 23% Napa, 12% Marin
Harvest Dates:	August 13-September 14
Barrel Fermentation:	35%
Alcohol:	12.7%
TA:	0.89g/100ml
pH:	3.15
RS:	1.13g/100ml
Cases Produced:	9,450 (12/750ml)

