



2014 BLANC DE BLANCS

WINEMAKING

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.

TASTING NOTES

“The 2014 Blanc de Blancs has bright and fresh aromas of green apple, apricot and orange blossom. The fruitful fragrance intermingles with hints of honey, and lemon zest. Freshly sliced peaches, pear and bright pineapple flavors carry vibrant length on the palate.”

– Winemakers Sean Thompson and Hugh Davies

ESTATE VINEYARDS

Varietal Composition:	100% Chardonnay
County Composition:	66% Napa, 31% Sonoma, 3% Marin
Appellation:	North Coast
Harvest Dates:	August 11 - September 24th
Barrel Fermentation:	17%
Alcohol:	12.8%
TA:	0.90g/100ml
pH:	3.13
RS:	0.95g/100ml
Release Date:	October 1, 2016
Cases Produced:	34,850 (12/750ml)

FOOD PAIRINGS

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.