



Schramsberg Blanc de Blancs

Schramsberg Blanc de Blancs (white from white) is the counterpart to Schramsberg Blanc de Noirs (white from black), made from Chardonnay grapes in the classic Brut style. Small lots of malolactic and barrel-fermented wines are added to the wine for complexity. The wine is then aged on the yeast lees in bottle for three years prior to disgorgement. With its bright fruit and crisp characters, this sparkling wine will maintain its freshness, structure and refined finish for many years following its initial release.

The Schramsberg Blanc de Blancs was the first wine we produced in 1965 and was America's first commercially-produced Chardonnay-based sparkling wine. It received world recognition in 1972 when the 1969 Blanc de Blancs was served at the "Toast to Peace" in Beijing between President Nixon and Premier Chou En-Lai. Schramsberg wines have since been served by all of our Presidents at home and abroad on countless occasions.

The 1989 vintage won a Gold Medal at the *Pacific Rim Wine Competition* in Hong Kong and the 1994 vintage was awarded "Best of Show" by the *Quarterly Review of Wines*. The 1998 vintage won Silver Medals at the *Orange County Fair*, the *Grand Harvest Awards* and the *Orange County Wine Competition*. **The 2000 vintage received a score of 90 points in the *Wine Enthusiast Magazine's Top 100 Wines of the Year* issue.**



2000 Blanc de Blancs Tasting Notes

"The 2000 Blanc de Blancs boasts the best of what Chardonnay has to offer - fruit, freshness and viscosity. Bright pineapple and juicy green apple aromas are enhanced by pastry and mascarpone notes. Vanilla spice and crème brûlée round out the aroma profile and are also evident on the palate in flavor and a full mouth feel. This creaminess complements the seamless acid backbone for which our cool-climate chardonnays are known. The vivid tropical fruit flavors share the well balanced palate with lemon meringue and orange zest, leading to a refreshing, lingering finish."

- Hugh Davies, Winemaker

This is our "oysters on the half shell" sparkling wine, with a citrus-like crispness that makes it ideal with a variety of fresh seafood. It is also delicious by itself as an aperitif or as an accompaniment to light poultry, cheese and vegetable courses.

Varietal Composition: 100% Chardonnay

Source: 54% Napa County, 22% Sonoma County, 16% Mendocino County, 6% Monterey County, 2% Marin County

Alcohol: 12.8%

TA: 0.99 g/100mL / **pH:** 3.04 / **RS:** 1.16%

Bottle Size: 750ml

Production: 20,993 cases