



Blend	47% Flora 29% Chardonnay 7% Pinot Noir
Source	Napa Couty 62% Mendocino County 22% Sonoma County 3% Monterey County 13%
Alcohol	12.8 %
TA	0.65g/100ml
pH	3.12
Residual Sugar	4.0%
Bottle Size	750 ml
Production	2,843 cases

Schramsberg Crémant is a delicate off-dry, dessert-style wine: an American original. Crémant is French for “creaming” and traditionally refers to a sparkling wine with less pressure and softer effervescence. Our Crémant has roughly half the pressure of our other sparkling wines, it presents a creamier texture, and has more exotic flavors.

We made California’s first Crémant in 1972. After rigorous study we chose the unusual California grape named Flora (a hybrid of Sémillon and Gewürztraminer developed at U.C. Davis) to be the core component of this cuvée. This grape unites the fruit forward character of Gewürztraminer with the strength and depth of Sémillon. We age the Crémant on the yeast for about two years, which adds complexity, yet allows it to retain its attractive youthfulness.

This delicious sparkler has a spicy, floral character, which will evolve into rich, caramelized apricot and peach flavors with further aging. The sweetness in Crémant is subtle, providing a fine balance with desserts such as fruit tarts, poached fruit, light cakes, custards, exotic sorbets, crème caramel, gingerbread and crème brûlée. It also complements a wide range of spicy Asian foods and matches especially well with foie gras.

Schramsberg Crémant has been served on many State events, including President Reagan’s Second Inaugural Luncheon, President Bush’s Reception for the Prime Minister of Pakistan, and the San Francisco Reception for President Gorbachev and President Clinton’s dinner for the Prime Minister of Canada. Additionally it was served at the dinner honoring the recipients of the 1997 National Medal of the Arts and Charles Frankel Prize Awards. Most recently, Crémant was served at the first State dinner of President George W. Bush with Mexico’s President Vicente Fox and his wife.

The 2000 Vintage

“Predominantly a blend of the Yount Mill Napa Flora, a small portion of Husch Anderson Valley Gewürztraminer and touches of Chardonnay and Pinot Noir add great depth of character to our 2000 Crémant. I find it a tasty mélange of fresh honeydew, spiced apricot, and glazed lichi and kiwi fruits. Creamy and full across the palate, this demi-sec bubbly finishes with both sweetness and crispness of acidity.”

- Hugh Davies, Winemaker