



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.



2001 Blanc de Blancs Tasting Notes

"Bright and fresh citrus aromas emanate from the 2001 Blanc de Blancs, with background notes of tropical fruit juice and subtle creamy vanilla. The crisp Chardonnay characters of the nose blend seamlessly with those of the palate, as the driving acid backbone is fleshed out with lemon and pineapple flavors and a snappy green apple finish. Quenching and refreshing, layered and textured, this wine portrays the complexity and elegance of Chardonnay." - *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: 53% Napa County, 22% Sonoma County, 16% Mendocino County, 5% Monterey County, 4% Marin County

Alcohol: 12.6%

TA: 0.92 g/100mL

pH: 2.98

RS: 1.12%

Bottle Size: 375ml

Production: 17,820 cases