



Schramsberg Crémant Demi-sec

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

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

Schramsberg Crémant Demi-sec has been served at many State events including President Reagan’s Second Inaugural Luncheon, President Bush’s Reception for the Prime Minister of Pakistan, the San Francisco Reception for President Gorbachev and President Clinton’s dinner for the Prime Minister of Canada. Additionally, it was served at a dinner honoring the recipients of the 1997 National Medal of the Arts and Charles Frankel Prize Awards. More recently, Crémant was served at the first State Dinner of President George W. Bush and Mexico’s President Vicente Fox, and a dinner hosted by President Bush in London for Queen Elizabeth and Prince Philip.



2001 Crémant Demi-sec Tasting Notes

“Spiced, poached pears and caramelized pineapple combine with ripe stone fruits to make a memorable aromatic entrance to the 2001 Crémant. Both the aromas and the flavors of this wine are elevated with fresh melon, kiwi and ripe apple. Sweet and savory, the palate is complemented by a zesty, fresh quality. Vanilla and cinnamon spice adds to the finesse of this demi-sec sparkler, making it a decadent addition to any experience.”

- *Hugh Davies, Winemaker*

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, ginger bread and crème brûlée. It also complements a wide range of spicy Asian foods and matches especially well with foie gras.

Varietal Composition: 41% Flora, 32% Pinot Noir, 18% Gewürztraminer, 9% Chardonnay

Source: 72% Napa County, 22% Mendocino County, 4% Sonoma County, 2% Marin County

Alcohol: 12.6% / **TA:** 0.81 g/100mL / **pH:** 3.03 / **RS:** 4.52%

Bottle Size: 750ml

Production: 3,602 cases