



Schramsberg Blanc de Noirs

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made at Schramsberg from the red wine grape Pinot Noir, this is a delicious, fruity, full-bodied sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967.

Making a white wine from a red grape requires great care—handpicked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Three years of yeast contact knits all the elements together in a mature, toasty style.

Hugh Johnson wrote in his *Pocket Encyclopedia of Wine*, “Schramsberg....a dedicated specialist: California’s best sparkling. The Blanc de Noirs is outstanding.” The 1992 Blanc de Noirs won a Gold Medal at the *World Wine Championships*. The 1996 and 1997 vintages both won Gold Medals at the *Orange County Fair*, while the 2000 vintage took home a Gold Medal at the *San Francisco Wine Competition*. The 1999 and 2000 Blanc de Noirs each received a score of 91 points from *Wine Enthusiast Magazine*. The 2000 vintage also received two 92 point scores from *The Wine News* and *Connoisseurs’ Guide to California Wine*.



2001 Blanc de Noirs Tasting Notes

“Schramsberg Vineyard’s 2001 Blanc de Noirs opens with a forward bouquet of ripened peaches, sliced apricots and bright cranberries. Undertones of orange zest enhance this lively entry, with a subtle yeastiness adding to its complexity. The fresh fruit and yeast-aging qualities show through on the palate’s quenching stone fruit flavors and creamy roundness. Tasting of fresh berries and juicy orange-pineapple, this dynamic wine coasts along a crisp acid backbone to a satisfying, sweet-and-sour finish.” - *Hugh Davies, Winemaker*

The wine is especially appealing with lighter meats such as veal and pork tenderloin, caviar and smoked fish, risotto with chanterelles and vegetables, or cheese soufflés.

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| Varietal Composition: | 87% Pinot Noir, 13% Chardonnay |
| Source: | 66% Napa County, 24% Mendocino County, 9% Sonoma County, 1% Marin County |
| Alcohol: | 12.7% |
| TA: | 8.4 g/100l |
| pH: | 2.85 |
| RS: | 1.18% |