



## 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 Schramsberg 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 *Wine Enthusiast* gave Schramsberg 2001 Blanc de Blancs **91 points** and the following reviews, "It's crazy that this is Schramsberg's 'regular' brut because it's really reserve quality. Utterly smooth and elegant, it has a satin texture framing delicate layers of citrus, peach and yeast, with a long finish of toasted almond." *The Wine News* also gave it **91 points** and said "Champagne-like aromas and flavors of apple, peach, dough and chalk show pretty floral overtones. Long finish concludes on a pleasing note."



### 2002 Blanc de Blancs Tasting Notes

"Inviting toasty lemon limes and tropical aromas combine with hints of vanilla spice. On the palate, it has zesty citrus and baked pineapple flavors that lead to a long, seamless finish. It is crisp, refreshing, showcasing sparkling Chardonnay at its best." – *Winemakers Hugh Davies and Craig Roemer*

While this wine can be enjoyed by itself as an aperitif, it is perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass as well. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses and as a counterpoint to soft triple creams.

**Varietal Composition:** 100% Chardonnay

**Source:** 53% Napa County  
21% Sonoma County  
20% Mendocino County  
6% Marin County

**Alcohol:** 12.9%

**TA:** 9.0 g/L

**RS:** 1.15%