



2009 J. Schram

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 300 produced each year. This special bottling is dedicated to Schramsberg's founder, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

Cluster samples from over 115 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless-steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation, enriching aromas and infusing creaminess on the palate. Our J. Schram is aged for over seven years on the yeast in Schramsberg's historic Diamond Mountain caves; each bottle is then riddled by hand and finished with an exceptional brut dosage.

J. Schram is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar on toast point, smoked salmon, sharp cheeses, seafood brochettes, cedar-planked lobster, mesquite-grilled quail or Serrano ham and porcini risotto.

Vintage Notes

In 2009, rain and mild temperatures created the best scenario possible for our vineyards. There were very few frost incidents, allowing for good fruit set. Though rainfall was little more than two-thirds of normal, much of it came in late spring, delaying irrigation needs. A warm spell in June helped curtail excessive canopy and kept the vine's attention on producing delicious fruit. With minimal heat spikes during the growing season, the vines were able to gradually ripen the fruit for picking at the optimal times.



Available with or without gift box

Tasting Notes

"This sparkling wine opens with bright aromas of pear, pineapple and apricot, followed by nuances of custard, peach cobbler and almond. The elegant palate features fruitful elements of apple, melon, papaya and lemon verbena. The persistent finish is driven by generous and bright acidity."

—Winemakers Sean Thompson and Hugh Davies

Appellation:	North Coast
Varietal Composition:	86% Chardonnay, 14% Pinot Noir
County Composition:	50% Sonoma, 41% Napa, 5% Mendocino, 4% Marin
Principal Chardonnay Blocks:	<i>Sonoma Coast:</i> Horseshoe Bend, Keefer; <i>Napa-Carneros:</i> Schwarze, Jones
Harvest Dates:	August 10-September 29, 2009
Barrel Fermentation:	27%
Alcohol:	13.3%
TA:	8.6 g/L
pH:	3.01
RS:	10.9 g/L
Bottling Date:	April 13, 2010
Aging:	7 years
Disgorge Dates:	December 5-14, 2017
Cases Produced:	2,370 (9L)