

J. Schram

2010 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

Despite an irregular growing season, the 2010 vintage produced an excellent set of wines. Higher acidities and fresh fruit tones, a consequence of the unusually cool season, make the vintage especially compelling - and drinkable. The fruit delivered exceptional quality and density, resulting in beautifully crafted wines, with rich fruit and elegance, that will be collectable far into the future.



Available with or without gift box

Tasting Notes

“This sparkling wine opens with bright aromas of green apple, grilled pineapple and candied ginger, followed by nuances of lemon bar, graham cracker and nutmeg. The elegant palate features fruitful elements of apple, pear, Meyer lemon and sweet lime, layered with cinnamon spice and a pleasing finish driven by fresh fruitful acidity.”

—Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	84% Chardonnay, 16% Pinot Noir
Appellation:	North Coast
County Composition:	68% Napa, 25% Sonoma, 5% Mendocino, 2% Marin
Principal Chardonnay Blocks:	<i>Napa:</i> Schwarze, Hudson, Hyde <i>Sonoma:</i> Keefer
Harvest Dates:	August 27 - October 12, 2010
Barrel Fermentation:	35%
Alcohol:	12.4%
TA:	0.96 g/100 mL
pH:	2.99
RS:	0.95 g/100 mL
Bottling Date:	April 12, 2011
Aging:	7.5 years
Disgorging Dates:	November 12 -15, 2018 and February 5 - 8, 2019
Release Date:	April 1, 2019
Cases Produced:	2,709 (9-Liter)
Suggested Retail:	\$120
Available Formats:	750 mL, 1.5L

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