

J. Schram

2014 J. SCHRAM BLANCS

Originally released as our “J. Schram”, with the 2013 vintage this bottling was renamed “J. Schram Blancs” to denote this wine’s Chardonnay-based core. 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 Blancs epitomizes Schramsberg’s philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 2-3% of the winery’s annual production, the Chardonnay-focused J. Schram Blancs 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 in barrel, enriching aromas and infusing creaminess on the palate. Our J. Schram Blancs is aged for eight 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 Blancs 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.

The 2014 vintage was preceded by an exceptionally dry winter. Substantial rain did arrive in late February and early March, relieving some stress and setting up the vines for a vigorous start to the growing season. A warm spring laid the groundwork for early budbreak, and the vintage ran ahead of schedule to an early harvest. Grapes showed an agile balance between ripe fruit and lively acidity, thanks to abundant sun and cool evening temperatures. Quality of the grapes was outstanding, with intense aromatics and depth of flavor.

Tasting Notes

“The 2014 J. Schram Blancs opens with vivid aromas of Meyer lemon, nectarine, golden apple, and poached pear, combined with nuances of Belgian waffle and vanilla cake. The juicy palate features broad elements of rich baked citrus, dried pineapple, and apple strudel, layered with marzipan and ginger. A bright, long finish is driven by a backbone of generous, fruitful acidity.”

- *Winemakers Sean Thompson, Jessica Koga and Hugh Davies*



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| Varietal Composition: | 86% Chardonnay, 14% Pinot Noir |
| Appellation: | North Coast |
| County Composition: | 56% Napa, 33% Sonoma, 6% Marin, 5% Mendocino |
| Principal Chardonnay Blocks: | <i>Napa:</i> Hyde, Schwarze, Ramsey <i>Sonoma:</i> Keefer, Sangiacomo-Kiser <i>Marin:</i> Stevens |
| Harvest Dates: | August 11 - September 9, 2014 |
| Barrel Fermentation: | 26% |
| Alcohol: | 12.3% |
| TA: | 0.85 g/100 mL |
| pH: | 3.09 |
| RS: | 0.90 g/100 mL |
| Bottling Date: | April 13, 2015 |
| Aging: | 8 years en tirage |
| Disgorging Dates: | March 28 - April 14, 2023 |
| Release Date: | June 1, 2023 |
| Cases Produced: | 2,450 (9 liter) |
| Suggested Retail: | \$140 (750 mL) |
| Available Formats: | 750 mL, 1.5L |

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