



2021 CRÉMANT DEMI-SEC

WINERY

Family owned and operated for over fifty years, Schramsberg Vineyards was established in 1965 by Jack and Jamie Davies who set out to make world-class, vintage-dated sparkling wine in the true méthode traditionnelle style on the property originally established in 1862 by German immigrants.

WINE

“Crémant” refers to lightly effervescent wines with a creamy texture, about two-thirds the pressure of other sparkling wines. First produced in 1972, the Schramsberg Crémant features Flora, a unique California grape cross of Sémillon and Gewürztraminer. Flora combines Gewürztraminer’s spice with Sémillon’s depth and minerality. After over two years of aging on yeast, the wine develops complexity while maintaining youthful appeal for 20+ years. Schramsberg Crémant Demi-sec has been served at U.S. State events, including President Reagan’s Second Inaugural Luncheon and President Biden’s U.S.-Africa Leaders Summit dinner.

VINEYARDS

Schramsberg has sourced their Flora from one specific, organically farmed block from the Yount Mill Vineyard for over forty years.

VINTAGE NOTES

The 2021 growing season started with cold temperatures and minimal rain, that gave way to warm weather through the summer months. Hot days and cold nights allowed for steady ripening throughout. A few heat spikes at the end of August encouraged the vines to dig deep in the soils, resulting in highly concentrated fruit with a beautiful balance of generous acidity.

WINEMAKING

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing, semi-sweet offering. In the spring following the harvest, base wines are individually evaluated and carefully blended by our winemakers. The Flora grape, a unique California grape that is a cross of Sémillon and Gewürztraminer, is the core component of this sparkling wine. Small lots of Pinot Noir and Chardonnay grapes are also included, to provide structure and depth on the palate. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the en tirage aging, an extensive dosage trial process produces the ideal finishing touch with a residual sugar level of around four grams per 100 ml. A few months following the addition of the dosage, the sparkling wine is ready to be enjoyed.

TASTING NOTES

“Our 2021 Crémant Demi-sec welcomes aromas of pineapple, lemon zest, glazed orange, and citrus peel, with layers of ginger, cinnamon, honey, and puffed pastry. The palate exhibits a right zesty entry with a rounded and creamy center that leads to a delicious balance of sweetness and acidity to a delicious balance of sweetness and acidity.”

— Winemakers Sean Thompson, Jessica Koga
and Hugh Davies



VINEYARD

Region: California
Appellation: Napa Valley
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 52% Chardonnay, 29% Pinot Noir, 19% Flora
County Composition: 100% Napa

TECHNICAL DETAILS

Yeast: EC-1118, referred to as “prise de mousse”
Barrel Fermentation: 8%
Alcohol: 12.1%
Residual Sugar: 3.8 g/L
Total Acidity: 7.6 g/L
pH: 3.18