



2015 CRÉMANT DEMI-SEC

The Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. Crémant is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately two-thirds the pressure of the other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made it’s first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength, depth and minerality of Sémillon. Aging on the yeast for two years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant Demi-sec has been served at many U.S. State events, including President Reagan’s Second Inaugural Luncheon and President Obama’s White House Dinner for China’s Xi Jinping. Most recently, the Crémant Demi-sec was served at the White House Governor’s Ball Dinner hosted by President Trump.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread and crème brûlée. It also complements a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.



Tasting Notes

“Our 2015 Crémant has developed aromas of pineapple, peach, glazed orange and citrus peel, complemented by hints of toasted brioche and honey. The flavors are bright and refreshing on entry with layers of apricot, mango and guava, balanced by cinnamon. The palate is bright fruit on entry with a balanced sweetness and clean finish.”

– Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	64% Flora, 22% Chardonnay, 14% Pinot Noir
County Composition:	100% Napa
Appellation:	Napa Valley
Harvest Dates:	July 23 - September 21, 2015
Barrel Fermentation:	23%
Disgorge Date:	August 21 - 27, 2018
Alcohol:	12.5%
TA:	7.3 g/L
pH:	3.16
RS:	40.8 g/L
Release Date:	December 1, 2018
Cases Produced:	2,037 (9 liter)