

SCHRAMSBERG

J. Schram



2005 J. SCHRAM, NORTH COAST

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

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 250 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.

VINEYARDS

The vineyards are in Napa at the Schwarze, Hudson, Hyde, Tognetti, Jones vineyards; and in Sonoma at Keefer and Hawk Hill vineyards.

VINTAGE NOTES

A wet March provided great groundwater supply and set up flowering in the latter part of May. A mild, temperate summer followed, allowing for gradual sugar accumulation and slow, even ripening. Delicious flavor development and high acid retention are trademarks of this sparkling wine season.

WINEMAKING

Cluster samples from over 90 cool-climate vineyards are evaluated to determine optimal harvest timing. Fermentation in oak barrels and stainless steel adds complexity, while small lots undergo malolactic fermentation for added richness and creaminess. The wine is then aged extensively on the yeast in Schramsberg's historic Diamond Mountain caves, hand-riddled, and finished with a brut dosage.

TASTING NOTES

"The 2005 J. Schram shows classic characteristics of a very cool vintage. The aroma is fresh and bright with green apple, ripe grapefruit and pineapple followed by nuances of lemon custard, creme brûlée, and toasted hazelnut. White peach and crisp citrus flavors are carried with accents of tart pear and apple. The palate is further layered with sweet, spicy flavors of candied ginger and lemon curd. The texture is both viscous and mouthwatering, and the wine finishes with a long lingering acidity."

- Winemakers Keith Hock and Hugh Davies

VINEYARD

Region: California
Appellation: North Coast
Principal Pinot Noir Blocks: **Napa:** Schwarze, Hudson, Hyde, Tognetti, Jones
Sonoma: Keefer, Hawk Hill
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 86% Chardonnay, 14% Pinot Noir
County Composition: 59% Napa, 31% Sonoma, 6% Mendocino, 4% Marin
Tirage: 5 years, 9 months (minimum)
Disgorgement: January 11 - March 12, 2012

TECHNICAL DETAILS

Yeast: EC-1118, referred to as "prise de mousse"
Barrel Fermentation: 40%
Alcohol: 12.5%
Residual Sugar: 11 g/L
Total Acidity: 8.7 g/L
pH: 3.12

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