

SCHRAMSBERG

J. Schram

2016 J. SCHRAM NOIRS, 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

The Schramsberg team and the Davies Family is thrilled to release the second bottling of J. Schram Noirs, our finest Pinot Noir brut offering. Labeled as the Schramsberg Reserve for decades, we started bottling our special limited Noirs blend in the J. Schram proprietary glass with the 2013 vintage. We now offer our ultimate sparkling wine tier with three selections: Blancs, Rosé, and Noirs. Representing 2% of our annual production, this richly flavored and fullbodied sparkler is made from only the finest base-wine lots produced each year. We release this finished sparkling wine nine years after the grapes are harvested, yet this fruitful, dry, toasty and creamy bubbly will age gracefully for decades to come.

VINEYARDS

The vineyards are in Marin at Redding Ranch vineyards; Mendocino at Juster vineyards; and in Sonoma at Nobles, Bohemian Freestone, and Phelps Freestone vineyards.

VINTAGE NOTES

The 2016 vintage was a near-perfect growing season with ideal weather condition throughout. Thanks to a relatively steady and mild July and August, and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness for the light yields that were present.

WINEMAKING

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with its yeast in our historic Diamond Mountain hillside caves for eight years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine's balance of flavor and structure.

TASTING NOTES

Our 2016 J. Schram Noirs exhibits generous aromas of peach, apricot, baked orange, caramel, graham cracker and dried mango. Its palate delivers a broad, juicy, coating entry, leading to flavors of apple crumble, cinnamon toast, and grilled pineapple. A bright, long finish is driven by a backbone of generous, fruitful acidity.



VINEYARD

Region: California
Appellation: North Coast
Principal Blocks: Marin: Redding Ranch
Mendocino: Juster
Sonoma: Nobles, Bohemian Freestone, Phelps Freestone
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 86% Pinot Noir
14% Chardonnay
County Composition: 51% Sonoma, 31% Marin, 12% Mendocino, 6% Napa
Tirage: 8 years en tirage
Disgorgement: April 10 - May 24, 2024

TECHNICAL DETAILS

Yeast: EC-1118, referred to as "prise de mousse"
Barrel Fermentation: 31%
Alcohol: 12.6%
Residual Sugar: 7.0 g/L
Total Acidity: 8.6 g/L
pH: 3.11

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