



2016 J. SCHRAM BLANCS, 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

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.

VINEYARDS

The vineyards are in Napa at Wilkinson vineyard; Marin at Stevens vineyard; and in Sonoma at Piedra Libre, Dutton, & Keefer 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 ideal ripeness for the light yields that were present.

WINEMAKING

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.

TASTING NOTES

“Our 2016 J. Schram Blancs has generous aromas of baked apple, brioche toast, lemon curd, and ripe pear, with layers of pineapple upside-down cake, honey, and spiced citrus. The palate presents flavors of crème brûlée, baked pear, and almond paste, anchored by a bright, juicy center that carries through to a long-lasting, vibrant finish.”

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies



VINEYARD

Region:	California
Appellation:	North Coast
Principal Pinot Noir Blocks:	Napa: Wilkinson Marin: Stevens Sonoma: Piedra Libre, Dutton, Keefer
Eco-Practices:	Sustainable, Solar
Certifications:	Napa Green

WINEMAKING

Varietals:	81% Chardonnay, 19% Pnot Noir
County Composition:	51% Sonoma, 32% Napa, 13% Marin, 4% Mendocino
Tirage:	8 years en tirage
Disgorgement:	February 26 - March 6, 2024

TECHNICAL DETAILS

Yeast:	EC-1118, referred to as “prise de mousse”
Barrel Fermentation:	47%
Alcohol:	12.2%
Residual Sugar:	6.9 g/L
Total Acidity:	8.8 g/L
pH:	3.16