



2022 BLANC DE BLANCS

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

Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.

VINEYARDS

The character of Schramsberg wines reflects access to the best cool-climate sites in Napa, Sonoma, Marin and Mendocino.

VINTAGE NOTES

The 2022 growing season was marked by drought, warm temperatures, and both an early and accelerated harvest. Despite the challenges, the lower yields resulted in concentrated fruit with expressive flavors. Sonoma's fruit showcased refined aromatics and crisp balance and Carneros fruit produced structured wines with depth. Small lots from Mendocino and Marin added intensity with bright citrus notes. This North Coast vintage balances

ripeness with freshness, delivering sparkling wines of great precision, depth, and character.

WINEMAKING

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of barrel fermented wines to create added complexity in the blended base wine. After undergoing a second fermentation in bottle, the wine then ages on its yeast lees for about two years prior to disgorgement. With its vibrant, fruitful and focused nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release..

TASTING NOTES

"Our 2022 Blanc de Blancs has lifted aromas of green apple, apple tart, and apple custard, intermingled with tangerine and lemon-lime. Its vibrant flavors of fresh grapefruit, golden apple and white peach bring drive to the mid-palate, leading to a clean finish with notes of vanilla chiffon and a hint of ginger."

— Winemakers Sean Thompson, Jessica Koga
and Hugh Davies



VINEYARD

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

WINEMAKING

Varietals:	100% Chardonnay
County Composition:	65% Sonoma, 32% Napa, 2% Mendocino, 1% Marin
Harvest:	August 9 - October 3, 2022
Aging:	On the lees for about two years prior to disgorgement.

TECHNICAL DETAILS

Barrel	
Fermentation:	22%
Alcohol:	12.2%
Residual Sugar:	9.0 g/L
Total Acidity:	8.8 g/L
pH:	3.12