

2022 BLANC DE NOIRS

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 traditionelle style on the property originally established in 1862 by German immigrants.

WINE

Schramsberg first produced a Blanc de Noirs brut sparkling wine in 1967. This "white" sparkling wine produced from "dark" grapes is more complex, creamy and medium-bodied than the Blanc de Blancs style. The key to their success here is the great diversity of cool, maritime climate Pinot Noir vineyard blocks that they work with. Pinot Noir from lowyielding Sonoma and Marin coastal vineyards combine with fruit from Carneros and Anderson Valley sites, to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots are then added, to give zest and backbone to the blend.

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 concentration and expressive flavors. Sonoma's fruit showcased refined aromatics and crisp balance, Napa

produced structured wines with depth, and Mendocino's small berries added intensity with bright citrus notes. This North Coast vintage balances ripeness with freshness, delivering sparkling wines of great precision, range, and character.

WINEMAKING

Making a white wine from a red grape requires great carehand-picked fruit, early morning harvest, optimal maturity, and delicate pressing. A balance of bright fruit, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of select wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

TASTING NOTES

"Our 2022 Blanc de Noirs opens with enticing aromas of yellow peach, apricot, lemon zest, and elderflower, complemented by notes of puff pastry, glazed orange, and almond paste. A tart and zippy entry, showcasing bright citrus and honey, intertwines with a touch of custard and lemon bar. A vibrant acidity in this bottling supports a long, quenching finish."

> - Winemakers Sean Thompson, Jessica Koga and Hugh Davies

VINEYARD

amsb

BLANC DE NOIRS

MÉTHODE CHAMPENOISI

Region: Appellation:

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

WINEMAKING

Varietals:	89%
County Composition:	60% 14%
Harvest:	Aug
Aging:	On t

Pinot Noir, 11% Chardonnay Sonoma, 18% Napa, Mendocino, 8% Marin ust 4 - September 23, 2022 he lees for about two years prior to disgorgement.

TECHNICAL DETAILS

Barrel	
Fermentation:	12%
Alcohol:	12.8%
Residual Sugar:	8.0 g/L
Total Acidity:	7.9 g/L
pH:	3.18

