

SCHRAMSBERG

*J. Schram*

## 2007 J. SCHRAM '60TH ANNIVERSARY' LATE DISGORGED, NORTH COAST

### WINERY

With great enthusiasm, we present this one-of-a-kind late disgorged offering of the 2007 J. Schram. 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 bottlings epitomize Schramsberg's philosophy to craft wines in which no effort has been spared and no care has been omitted.

### WINE

We are proud to present this rare late-disgorged release of our 2007 J. Schram. Since 1965, Schramsberg has pursued elegance and individuality in its sparkling wines, with the J. Schram bottlings representing the pinnacle of that commitment.

### VINEYARDS

More than 120 cool-climate vineyard sites in Napa, Sonoma, Mendocino and the Marin coastal areas are farmed each year to achieve the best possible fruit for our sparkling wines.

### VINTAGE NOTES

The 2007 vintage began with a warm, dry winter and early bud break. Mild weather through July led to an early August harvest. Cool August and September temperatures extended ripening, allowing grapes to be picked at peak maturity with vibrant flavors, low sugars, and high acidity—ideal for sparkling wine.

### WINEMAKING

A small amount of select Pinot Noir is included in the primarily Chardonnay blend, bringing a fruitful roundness to the palate. Distinct barrel and malolactic fermentation lots are then layered in to provide viscosity and depth, prior to the wine going to bottle for its long rest within the caves. Following secondary fermentation within the bottle, the yeast within slowly break down through a process called autolysis, imparting a richness and complexity that can only be achieved through years of patience. Now 18 years after these grapes were first harvested, we release this outstanding bottle of wine for your enjoyment.

### TASTING NOTES

Aged for 17 years on the lees in our historic Diamond Mountain caves, this wine has developed remarkable richness, depth, and complexity. Extended aging "en tirage" brings out savory, nutty notes, with layered caramelized fruit, density, and a creamy, refined palate.



### VINEYARD

Region:	California
Appellation:	North Coast
Principal Blocks:	Napa: Jones, Hyde, Tognetti Marin: Stevens Sonoma: Horseshoe Bend, Keefer
Eco-Practices:	Sustainable, Solar
Certifications:	Napa Green

### WINEMAKING

Varietals:	84% Chardonnay 16% Pinot Noir
County Composition:	65% Napa, 19% Sonoma, 9% Mendocino, 7% Marin
Tirage:	17 years en tirage
Disgorgement:	July 2025

### TECHNICAL DETAILS

Yeast:	EC-1118, referred to as "prise de mousse"
Barrel Fermentation:	35%
Alcohol:	12.8%
Residual Sugar:	6.0 g/L
Total Acidity:	9.2 g/L
pH:	2.96