





# EDITOR'S CHOICE

"Combining fruitiness with leesy complexity and an elegant texture, this luxurious wine gives the taste buds plenty to explore, from a doughy, lemony aroma to intricate flavors of white peach, lemon zest, Pippin apple and cookie dough. A brisk but rich bead of bubbles is satisfying and refreshing at the same time" - Jim Gordon 12/31/2021



# 2018 BLANC DE BLANCS BRUT NORTH COAST, CALIFORNIA

## **ABOUT THE WINERY**

In 1965, Jack and Jamie Davies founded Schramsberg and set out to make world-class sparkling wine in the true méthode traditionelle style on the property originally established in 1862 by German immigrant Jacob Schram. Theirs was the first California winery to provide a Blanc de Blancs in 1965 followed by a Blanc de Noirs in 1967. Quality focus drives all aspects of wine production starting with access to over 120 cool-climate sites in Napa, Marin, Mendocino and Sonoma. Now their son, Hugh Davies, leads the winery's management and winemaking team.

#### **ABOUT THE WINE**

The Schramsberg style of Blanc de Blancs is dry and crisp featuring apple, pear and citrus character. Blends utilize barrel-fermented lots and older, reserve lots to add complexity and richness. The wine is aged on the yeast lees in the bottle for almost two years prior to disgorgement.

## **KEY SELLING POINTS**

- Blanc de Blancs gained international recognition in 1972 when President Nixon served it at the historic "Toast to Peace" in China
- Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based, vintage-dated brut sparkling wine
- Blanc de Blancs means white wine from white grapes, in this case Chardonnay grapes

# **TECHNICAL DETAILS**

Appellation: North Coast | County Composition: 69% Napa, 30% Sonoma, 1% Marin Varietal Composition: 100% Chardonnay | Barrel Fermentation: 16%

Alcohol: 12.3% | RS (Dosage): 8.0 g/L | TA: 8.8 g/L

