

SCHRAMSBERG

J. Schram

2017 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 and in Sonoma at Dutton, Sanchiotti, Horseshoe Bend, Keefer.

VINTAGE NOTES

For the 2017 vintage, abundant winter rains prior to the growing season helped recharge reservoirs and groundwater. Spring weather was cool to mild, with increased vine vigor and extended flowering in some areas. After a summer of heat spikes, harvest started in the beginning of August. Warm days and cool nights throughout harvest encouraged exceptional fruit development while maintaining bright acidity.

WINEMAKING

Cluster samples from over 115 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Fermentation in both oak barrels and stainless-steel tanks adds complexity, while small lots undergoing barrel malolactic fermentation bring added richness and creaminess. J. Schram Blancs is then aged for eight years on the yeast in Schramsberg’s historic Diamond Mountain caves, hand-riddled, and finished with a refined brut dosage.

TASTING NOTES

“Our 2017 J. Schram Blancs opens with aromas of lemon-lime, dried orange peel, and baked apple, layered with notes of graham cracker, brioche, and marzipan. On the palate, a creamy entry gives way to a juicy center, with flavors of blood orange and vanilla. Hints of toasted almond and spun honey support a delicate yet long-lasting finish that remains crisp and clean.”

- Winemakers Sean Thompson, Jessica Koga



VINEYARD

Region: California
Appellation: North Coast
Principal Pinot Noir Blocks: Napa: Wilkinson
Sonoma: Dutton, Sanchiotti, Horseshoe Bend, Keefer
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 79% Chardonnay, 21% Pinot Noir
County Composition: 76% Sonoma, 17% Napa, 6% Marin, 4% Mendocino
Tirage: 8 years en tirage
Disgorgement: August 18 - September 18, 2017

TECHNICAL DETAILS

Yeast: EC-1118, referred to as “prise de mousse”
Barrel Fermentation: 37%
Alcohol: 12.8%
Residual Sugar: 7.1 g/L
Total Acidity: 8.7 g/L
pH: 3.16

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