



## 2022 CRÉMANT DEMI-SEC

### 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

“Crémant” refers to lightly effervescent sparkling wines with a creamy texture and lower pressure than traditional sparkling wines. First produced in 1972, Schramsberg Vineyards Crémant is made from Flora, a rare California cross of Sémillon and Gewürztraminer that blends spice with depth and minerality. After more than two years on yeast, the wine gains complexity while retaining long-term aging potential. Schramsberg Crémant Demi-sec has been served at U.S. State events, including Ronald Reagan’s Second Inaugural Luncheon and Joe Biden’s U.S.–Africa Leaders Summit dinner.

### VINEYARDS

Schramsberg has sourced their Flora from one specific, organically farmed block from the Yount Mill Vineyard for over forty years.

### VINTAGE NOTES

The 2022 vintage saw heavy fall rains, a frosty spring with some hail, and a warm summer, capped by a record early-September heatwave that accelerated the sparkling harvest. These conditions produced Napa Valley grapes

with a wide range of flavors, from vibrant and elegant to dense and powerful.

### WINEMAKING

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing, semi-sweet offering. In the spring following the harvest, base wines are individually evaluated and carefully blended by our winemakers. The Flora grape, a unique California grape that is a cross of Sémillon and Gewürztraminer, is the core component of this sparkling wine. Small lots of Pinot Noir and Chardonnay grapes are also included, to provide structure and depth on the palate. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the en tirage aging, an extensive dosage trial process produces the ideal finishing touch with a residual sugar level of around four grams per 100 ml. A few months following the addition of the dosage, the sparkling wine is ready to be enjoyed.

### TASTING NOTES

“Our 2022 Crémant Demi-sec has bright aromas of pear nectar, tangerine, and candied ginger, with warm notes of honey toast and graham cracker. The palate is full and coating, with flavors of juicy peach, pineapple, and candied orange peel. It has balanced acidity and a creamy length.”

— Winemakers Sean Thompson, Jessica Koga and Hugh Davies

### VINEYARD

**Region:** California  
**Appellation:** Napa Valley  
**Eco-Practices:** Sustainable, Solar  
**Certifications:** Napa Green

### WINEMAKING

**Varietals:** 40% Chardonnay, 23% Flora, 21% Pinot Noir, 16% Pinot Blanc  
**County Composition:** 100% Napa  
**Harvest:** August 9 - September 12, 2022

### TECHNICAL DETAILS

**Yeast:** EC-1118, referred to as “prise de mousse”  
**Barrel**  
**Fermentation:** 9%  
**Alcohol:** 13%  
**Residual Sugar:** 34 g/L  
**Total Acidity:** 7.3 g/L  
**pH:** 3.20