

SCHRAMSBERG

J. Schram



2010 J. SCHRAM, 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

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 epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 250 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 the Schwarze, Hudson, Hyde vineyards; and in Sonoma at Keefer vineyards.

VINTAGE NOTES

Despite an irregular growing season, the 2010 vintage produced an excellent set of wines. Higher acidities and fresh fruit tones, a consequence of the unusually

cool season, make the vintage especially compelling and drinkable. The fruit delivered exceptional quality and density, resulting in beautifully crafted wines, with rich fruit and elegance, that will be collectable far into the future.

WINEMAKING

Cluster samples from over 115 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation, which enrich aromas and infuse creaminess on the palate. The wine is then aged for a very extended period on the yeast in Schramsberg's historic Diamond Mountain caves; each bottle is riddled by hand, and finished with an exceptional brut dosage.

TASTING NOTES

"This sparkling wine opens with bright aromas of green apple, grilled pineapple and candied ginger, followed by nuances of lemon bar, graham cracker and nutmeg. The elegant palate features fruitful elements of apple, pear, Meyer lemon and sweet lime, layered with cinnamon spice and a pleasing finish driven by fresh fruitful acidity."

- Winemakers Sean Thompson and Hugh Davies

VINEYARD

Region: California
Appellation: North Coast
Principal Pinot Noir Blocks: Napa: Schwarze, Hudson, Hyde
Sonoma: Keefer
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 84% Chardonnay, 16% Pinot Noir
County Composition: 68% Napa, 25% Sonoma, 5% Mendocino, 2% Marin
Tirage: 7.5 years
Disgorgement: November 12 -15, 2018 and February 5 - 8, 2019

TECHNICAL DETAILS

Yeast: EC-1118, referred to as "prise de mousse"
Barrel Fermentation: 35%
Alcohol: 12.4%
Residual Sugar: 9.5 g/L
Total Acidity: 9.6 g/L
pH: 2.99

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