

WILSON DANIELS Ltd • ST. HELENA, CA

## Schramsberg

FOUNDED 1862

### SCHRAMSBERG BLANC DE BLANCS 2004

92 POINTS 



“North Coast. 100% Chardonnay. From its lightly citrusy smells to its crisp, mildly yeasty, clean-as-can be flavors, this energetic youngster hits all the right marks as Blanc de Blancs and finds an added measure of complexity by way of

its carefully placed yeast. It is charged by lots of lasting, pinpointy bubbles and its finishing touches of minerals and chalk are precisely what one expects of the style.”

### SCHRAMSBERG BLANC DE NOIRS BRUT 2004

91 POINTS 



“85% Pinot Noir; 15% Chardonnay. This straw-colored offering is a crisper approach to Blanc de Noirs with a defined edge of acidity to its subtle themes of candied, faintly cherry-like fruit. It counts a generous dose of yeasty richness as a plus, and, although just a

touch coarse in its mousse, it is fully charged with insistent bubbles. It ends with a lingering, wholly champenized finish of dried cherries, chalk and yeast, and it has the potential to get better with age.”

### SCHRAMSBERG BLANC DE BLANCS 2003

92 POINTS 

“100% Chardonnay. If clearly cut from the same cloth as its younger mate, this sleek and frothy wine shows a little more autolyzed yeast in its make-up. Clean and crisp from front to back and finished with a touchy of mildly chalky, Blanc de Blancs austerity, it is exceptionally long on the palate and will make an outstanding companion to platters of fresh Kumamoto oysters served on the half-shell.”



### SCHRAMSBERG BRUT ROSÉ 2004

91 POINTS 

“60% Pinot Noir; 40% Chardonnay. Schramsberg’s remarkable string of successes continues with this vibrant, fruit-filled Rosé. While all Californian in its expression of fresh cherries, it is never candied or sweet and takes on a real measure of champenized richness by way of its plentiful yeast. Bright and alive, yet slightly creamy in texture, it hangs on and on with both fruit and lots of fine bubbles around at the end. If delightful to quaff on its own, it will make an exceptional mate to dishes such as simply grilled salmon or chicken in cream sauce.”

