

SCHRAMSBERG

J. Schram

2000 J. Schram

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 three percent of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the top 10 to 15 lots of the approximately 200 produced each year. This special bottling is dedicated to Schramsberg's founder of 1862, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

More than 80 vineyard blocks in Carneros, Anderson Valley and along the Sonoma and Marin coasts are carefully nurtured throughout the growing season. Cluster samples are pulled several times before the optimal pick date for each block is selected. Complexity is gained through fermentation in both oak barrels and stainless steel tanks. Some of the small lots undergo malolactic fermentation to enrich aromas and infuse creaminess on the palate. The wine is then aged *en tirage* in Schramsberg's historic Diamond Mountain caves for more than five years, riddled by hand, and finished with an exceptional brut dosage.

J. Schram is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar, smoked salmon, tangy cheeses, seafood brochettes or risotto with prosciutto.

Tasting Notes

This wine exhibits aromas of pineapple with melon and apple cider along with citrus notes of orange peel and lemon custard. Rich creamy notes of crème brûlée, fresh baked baguette and toasted nuts are derived from barrel fermentation and nearly six years of yeast aging. This voluptuous sparkling wine showcases the bright citrus and tangy, tropical fruit of the Tognetti and Schwarze Chardonnay vineyards along Bayview Avenue in southern Napa-Carneros. The addition of 20 percent Pinot Noir lends subtle red fruit aromas and gives breadth to both the nose and palate. A creamy yet refreshing wine, the 2000 J. Schram has a long, quenching, seamless finish. – *Winemakers Hugh Davies and Craig Roemer*

Vintage Notes

In 2000, mild spring weather paved the way for a long growing season. Cool and foggy weather in June and July set the course for harvest to begin mid-August, allowing some of the cool vineyard sources to mature into late September. This weather dynamic produced intensely aromatic Chardonnay with rich viscosity and a long, acidic backbone.

Varietal Composition:	80% Chardonnay, 20% Pinot Noir
County Composition:	60% Napa, 20% Mendocino, 12% Sonoma, 8% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Tognetti Southeast, Tognetti Northwest, Schwarze
<i>Anderson Valley:</i>	Rose
<i>Marin County:</i>	Pacheco
Harvest Dates:	August 4–September 22
Barrel Fermentation:	38%
Aging:	5 years, 9 months <i>sur lie</i>
Alcohol:	12.8%
TA:	0.99g/100ml
pH:	3.02
RS:	1.15g/100ml
Bottling Date:	April 23, 2001
Disgorge Dates:	January 25–26, 2007
Cases Produced:	3,084 (6/750ml)
Release Date:	September 1, 2007



Beginning with the 2000 vintage, J. Schram is presented with an elegant gift box.