



2000 RESERVE - LATE DISGORGED

In celebration of Schramsberg's golden anniversary, our winemaking team is very excited to present this special, limited bottling: 2000 Late Disgorged Reserve. It is hard to believe that 50 years have passed since Jack and Jamie Davies revived the historic Schramsberg estate with the idea of making the nation's first Chardonnay and Pinot Noir based, bottle-fermented sparkling wines. They cleaned up the century old caves and historic buildings on the property, reestablished its vineyards, and reopened Schramsberg's doors at a time when there were only 22 active wineries in the Napa Valley. Today we are most thankful that they did! With this beautifully aged offering, we honor Jack and Jamie Davies, Jacob and Annie Schram who founded the estate in 1862, and all of those who have helped drive their visions to produce world-class wines. We have come a long way!

Each bottle of Reserve was aged in contact with the yeast in our historic Diamond Mountain hillside caves for over thirteen years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, was added to fine-tune the wine's balance of flavor. With great enthusiasm, we present this one-of-a-kind offering of our tête de cuvée blended from our select range of Pinot Noir vineyards in California's North Coast. A limited number of bottles of this wine were made to commemorate this special year in our history.

Tasting Notes

"This 2000 Reserve Late Disgorged exhibits the exquisite, rich depth of the Pinot Noir varietal. Aromas of creamy honey, dried apricot and candied orange show the elegance and influence of over thirteen years on the yeasts. The palate is heightened by flavors of red fruit, wild berry and rich caramel making this wine an exceptional example of decadence."

– Winemakers Keith Hock and Hugh Davies



Winemakers: Keith Hock, Hugh Davies
Varietal Composition: 80% Pinot Noir, 20% Chardonnay
County Composition: 46% Napa, 38% Mendocino
12% Sonoma, 4% Marin
Principal Pinot Noir Blocks:
Anderson Valley: Corby
Napa-Carneros: Hyde, Richburg
Appellation: North Coast
Harvest Dates: August 4 - September 28, 2000

Barrel Fermentation: 40%
Bottling Dates: April 18-19, 2001
Disgorged Date: October 2, 2014
Alcohol: 12.9 %
TA: 0.9 g/100 mL
pH: 3.18
RS: 0.9 g/100 mL
Cases Produced: 198 (9-Liter)
Suggested Retail: \$175 (750mL)
Available Formats: 750mL, 1.5L, 3L