



2004 Reserve

Schramsberg Reserve is our top Pinot Noir-focused brut sparkling wine. Representing about 3 percent of our annual production, this richly flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. Over seven years old upon release, this fruitful, yet dry, toasty and creamy bubbly will age gracefully for a good 20 to 30 years beyond the vintage date.

Though primarily Pinot Noir, small amounts of select Chardonnay are included in the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermentation lots are layered in to provide viscosity and depth. Each bottle is aged in contact with its own yeast in our historic Diamond Mountain hillside caves for a minimum of six years; this adds a caramelized richness to the wine. The yeast is then removed and a finishing dosage — determined through comprehensive trials — is added to fine-tune the balance of flavor and acidity.

Our Reserve is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roasted duck with mango, cedar-plank grilled salmon and curried chicken salad. This flavorful bubbly can also be served as an apéritif with smoked oysters, caviar and hard cheeses such as aged Swiss Sbrinz, Sonoma Vella Jack or Irish Coolea.

Vintage Notes

Budbreak occurred earlier than many vintners could remember and the trend carried forward throughout the growing season. Heat spikes occurred in June and at scattered intervals throughout the summer season. Grapes completed veraison early and ripeness with well-developed sugars in all varieties was realized early. Growers held on as acid balance eventually caught up. Temperatures were steady into one of the earliest harvests in Napa Valley. Grape quality was very good with a crop that was smaller than average.

Tasting Notes

The 2004 Reserve is an expressive wine showing profound aromas of ripe cherry and Mandarin orange that evolve into warm honey and marzipan. Not to be outdone, the palate is rich with flavors of raspberry, spiced apples and candied ginger. Crisp on entry and velvety in texture, the wine lingers in the mouth with a long, balanced acidity. — *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	84% Pinot Noir, 16% Chardonnay
County Composition:	33% Mendocino, 31% Sonoma, 19% Napa, 17% Marin
Principal Pinot Noir Blocks:	
<i>Mendocino County:</i>	Corby, Juster
<i>Sonoma County:</i>	Saltonstall
<i>Napa County:</i>	Hyde
<i>Marin County:</i>	Stevens
Harvest Dates:	August 12-September 11
Barrel Fermentation:	37%
Alcohol:	12.5%
TA:	0.80g/100ml
pH:	3.1
RS:	1.15g/100ml
Bottling Date:	May 19, 2005
Aging:	6 years, 6 months
Disgorge Date:	November 2, 2011
Cases Produced:	3,336 (6/750ml)

