

SCHRAMSBERG

J. Schram

2005 J. Schram

From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in its 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 percent 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 of 1862, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

Cluster samples from more than 90 cool-climate vineyard sources 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 on the yeast in Schramsberg's historic Diamond Mountain caves, riddled by hand, and finished with an exceptional brut dosage.

J. Schram is appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar on toast point, smoked salmon, tangy cheeses, seafood brochettes, cedar-planked lobster, mesquite-grilled quail or Serrano ham and porcini risotto.

Vintage Notes

A wet March provided a large groundwater supply and set up flowering in the latter part of May. A mild, temperate summer followed, allowing for gradual sugar accumulation and slow, even ripening. Delicious flavor development and high acid retention are trademarks of this sparkling wine season.

Tasting Notes

The 2005 J. Schram shows classic characteristics of a very cool vintage. The aromas is fresh and bright with green apple, ripe grapefruit and pineapple followed by nuances of lemon custard, creme brûlée and toasted hazelnut. White peach and crisp citrus flavors are carried with accents of tart pear and apple. The palate is furthered layered with sweet, spicy flavors of candied ginger and lemon curd. The texture is both viscous and mouthwatering, and the wine finishes with a long, lingering acidity. – *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	86% Chardonnay, 14% Pinot Noir
County Composition:	59% Napa, 31% Sonoma, 6% Mendocino, 4% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Schwarze, Hudson, Hyde, Tognetti, Jones
<i>Sonoma County:</i>	Hawk Hill, Bates
Harvest Dates:	September 5-October 31
Barrel Fermentation:	40%
Alcohol:	12.5%
TA:	0.87g/100ml
pH:	3.12
RS:	1.10g/100ml
Bottling Dates:	April 10-11, 2006
Disgorge Dates:	January 11-March 12, 2012
Cases Produced:	5,794 (6/750ml)
Release Date:	April 1, 2012



Available with or without gift box