



2005 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 lots 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 over 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

A wet March provided a great groundwater supply and set up flowering to take place 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 Reserve has aromas of wild raspberry, Bing cherry and caramelized orange that evolve with toasted hazelnut and crème brûlée. The palate is layered with flavors of raspberry, guava, pineapple, cocoa and sweet spice. Crisp on entry, with a slight minerality, the texture is smooth and velvety. The wine has a balanced acidity and long finish that lingers on the palate. — *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	74% Pinot Noir, 26% Chardonnay
County Composition:	41% Mendocino, 26% Sonoma, 17% Marin, 16% Napa
Principal Pinot Noir Blocks:	
<i>Mendocino County:</i>	Monument Tree, Standish
<i>Sonoma County:</i>	Saltonstall, Jonive
<i>Marin County:</i>	Corde, Stevens
Harvest Dates:	September 2-October 3
Barrel Fermentation:	40%
Alcohol:	12.5%
TA:	0.84g/100ml
pH:	3.1
RS:	1.15g/100ml
Bottling Date:	April 13, 2006
Ageing:	6 years, 9 months
Disgorge Date:	January 1-2, 2013
Cases Produced:	1,011 (6/750ml)

