



2006 Blanc de Noirs

“Blanc de Noir,” meaning, “white of black,” gets its name from the Pinot Noir grapes used to make this complex, medium-body sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967. The key to producing this complex Blanc de Noirs is our vast and varied focus on diverse cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of particular wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even a couple of decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

Tasting Notes

The mild spring and summer weather of 2006 led to a very late harvest for us, beginning on August 25. The long growing season produced a fruit-forward Blanc de Noirs, delivering generous aromas of strawberry, apple, and lime, followed with hints of spiced orange, cinnamon and toasted hazelnut. Red apple and baked pineapple flavors give way to mid-palate notes of strawberry yogurt and brown sugar, leading to a zesty, crisp finish. This lively sparkling wine will retain its fruitful character and mature gracefully for many years to come. – *Winemakers Hugh Davies and Keith Hock*

Appellation:	North Coast
Varietal Composition:	90% Pinot Noir, 10% Chardonnay
County Composition:	56% Mendocino, 20% Sonoma, 18% Napa, 6% Marin
Harvest Dates:	August 25–October 30
Barrel Fermentation:	23%
Alcohol:	13.2%
TA:	0.82g/100ml
pH:	3.03
RS:	1.17g/100ml
Cases Produced:	14,166 (12/750ml)
Release Date:	January 2009

