



2006 Crémant Demi-sec

Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. Crémant is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately half the pressure of our other sparkling wines and presents a creamier texture with more exotic flavors. Schramsberg made California’s first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruit-forward character of Gewürztraminer with the strength and depth of Sémillon. A touch of Chardonnay adds zest and length to the palate. Aging on the yeast for about two years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more.

Schramsberg Crémant Demi-sec has been served at many State events, including President Reagan’s Second Inaugural Luncheon and President Clinton’s dinner for the prime minister of Canada. Most recently, the Crémant Demi-sec was served at a White House Dinner hosted by President Obama for Bilateral Chairpersons of the Congressional Committees.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread and crème brûlée. It also complements a wide range of spicy Asian foods, blue cheeses and matches especially well with foie gras.

Tasting Notes

Delicious tropical aromas of ripe mango and pineapple are followed by developed characters of warm banana bread and baked citrus. On the palate, flavors of sweet peach and juicy orange are rounded by roasted hazelnut. This sparkling wine is particularly viscous and coating upon entry, with a quenching finish. – *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	85% Flora, 15% Chardonnay
County Composition:	100% Napa
Harvest Dates:	August 10-September 11
Barrel Fermentation:	3%
Alcohol:	13.5%
TA:	0.78g/100ml
pH:	2.93
RS:	3.56g/100ml
Cases Produced	1,300 (12/750ml)
Release Date:	August 1, 2010

