



2006 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 another 20 to 30 years.

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel- and malolactic-fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with the yeast in our historic Diamond Mountain hillside caves for more than six years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine's balance of flavor.

Schramsberg 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 also can 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 cool and wet spring delayed budbreak, with flowering beginning in the early part of June. A warm spell in July allowed the ripening to catch up, paving way for a harvest start date towards the end of August. The vintage is remembered as a drawn out one, due to cool weather in August and September. The grapes were picked at their precise ripeness for sparkling wine with delicious flavors, low sugars and high acidities.

Tasting Notes

The 2006 Reserve is bursting with fruitful aromas of cherry, dried strawberry and orange. The fruitful essence is complemented by hints of clove, honey and candied walnut. Flavors of peach, mandarin orange and red currant are followed by more developed notes of sweet brioche and Christmas spice. The palate is crisp on entry with a slight mineral texture and long, mouthwatering acidity. – *Winemakers Keith Hock and Hugh Davies*

Appellation: North Coast
Varietal Composition: 84% Pinot Noir, 16% Chardonnay
County Composition: 66% Sonoma, 17% Marin, 9% Mendocino, 8% Napa
Principal Pinot Noir Blocks:

Sonoma County: Saltonstall, Jonive

Marin County: Stevens

Mendocino County: Monument Tree

Appellation: North Coast
Harvest Dates: September 2-October 2
Barrel Fermentation: 40%
Alcohol: 13.3%
TA: 0.80g/100ml
pH: 3.12
RS: 1.0g/100ml
Bottling Date: April 17, 2007
Aging: 7 years, 5 months
Disgorge Dates: March 5-10, 2014
Cases Produced: 3,140 (6/750ml)

