



2007 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 110 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 for more than seven years 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

The warmer-than-normal winter, along with relatively dry weather, allowed for an earlier budbreak with flowering beginning in the early part of May. Mild temperatures continued through July, paving the way for harvest towards the beginning of August. The vintage is remembered as a drawn-out one due to cool temperatures in August and September, with only a brief heat spike around Labor Day. With no rush to harvest, the grapes were picked at their optimal ripeness for sparkling wine, with delicious flavors, low sugars and high acidities.

Appellation:	North Coast
Varietal Composition:	84% Chardonnay, 16% Pinot Noir
County Composition:	65% Napa, 19% Sonoma, 9% Mendocino, 7% Marin
Principal Chardonnay Blocks:	<i>Napa-Carneros:</i> Jones, Hyde, Tognetti <i>Sonoma County:</i> Horseshoe Bend, Keefer
Harvest Dates:	August 10-October 8
Barrel Fermentation:	35%
Alcohol:	12.8%
TA:	0.99g/100ml
pH:	2.98
RS:	1.23g/100ml
Bottling Date:	April 15, 2008
Disgorge Dates:	March 10-July 21, 2015
Cases Produced:	2,530 (9L)
Release Date:	September 1, 2015



Available with or without gift box