



2008 J. SCHRAM ROSÉ

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to present its sixth vintage of J. Schram Rosé. This wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. This wine is blended from the vintage's best Chardonnay and Pinot Noir stainless steel tank and neutral French oak barrel wine lots, from Schramsberg's collection of 115 cool-climate vineyard sites in Carneros, Anderson Valley, Sonoma Coast and Marin. Following secondary fermentation in the bottle, this bottle was aged on its yeast lees for seven years in Schramsberg's historic caves, it was then hand-riddled and finished with a select brut dosage. It is the companion to Schramsberg Vineyard's flagship, J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine. Only 1,202 cases of the 2008 J. Schram Rosé were produced.

J. Schram Rosé is the epitome of grace, style and elegance in a glass, it lends itself to be served as an apéritif, with a first course or a light main course. Courses might include consommés, cedar planked lobster, scallop ceviche, seared swordfish, fresh crab, roasted poultry or braised pork loin.

Vintage Notes

A drier than normal winter and spring, prompted an early bud break, exposing many vines to the latest and deepest frost to hit the area in decades. This frost, combined with a unusual springtime heatwave, caused erratic set and lower yields later in the season. The sparkling wine harvest began in mid-August, which is average for sparkling wine. Besides a week-long heat spell in early September, mild summer temperatures were mainly experience in 2008. This allowed the vines to slowly ripen. With no rush to harvest, the grapes were picked at their optimal ripeness for sparkling wine, with delicious flavors, low sugars and high acidity.

Tasting Notes

"The 2008 J. Schram Rosé exhibits generous aromas of Marasca cherry, Red Delicious apple and notes of toasted brioche. Concentrated flavors of fresh strawberry, balanced with tangy raspberry, envelope the subtle nuances of almond paste and Meyer lemon curd. The palate provides an acidic backbone that supports the wine's supple and creamy texture, leading into a long, lingering finish."

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	81% Chardonnay, 19% Pinot Noir
County Composition:	73% Napa, 24% Sonoma, 3% Marin
Principal Chardonnay Blocks:	<i>Napa-Carneros:</i> Jones, Tognetti <i>Sonoma:</i> Keefer
Harvest Dates:	August 13 - October 13, 2008
Barrel Fermentation:	35%
Alcohol:	13.1%
TA:	0.90g/100ml
pH:	3.06
RS:	1.08g/100ml
Bottling Date:	April 12, 2009
Aging:	7 years
Disgorge Dates:	July 27 - August 1, 2016
Cases Produced:	1,202 (9-Liter)
Release Date:	September 16, 2016



Available with or without gift box