



2011 Blanc de Blancs

The “Blanc de Blancs,” or “white from white,” made from Chardonnay is the counterpart to the “Blanc de Noirs,” or “white from black,” made from Pinot Noir. Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America’s first commercially produced Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic “Toast to Peace” in Beijing, China.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic- and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for two years prior to disgorgement. With its vibrant, fruitful and crisp nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an apéritif, it is also perfect with oysters and other shellfish, crab cakes, ceviche and grilled sea bass. It is also delicious with lemon chicken and Thai curries. Serve with aged Gouda or other hard cheeses, and as a counterpoint to soft triple creams.

Tasting Notes

The 2011 Blanc de Blancs has fresh aromas of green apple, pear, grapefruit and lime zest. The fruitful nose is complemented by developed nuances of candied citrus and “fresh-from-the-oven” bread. Generous flavors of grapefruit, lime and pineapple are present in this wine. The palate is crisp on entry with a long, tangy and refreshing acidity. – *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	100% Chardonnay
County Composition:	52% Napa, 40% Sonoma, 7% Mendocino, 1% Marin
Harvest Dates:	September 5-November 3
Barrel Fermentation:	26%
Alcohol:	12.5%
TA:	1.01g/100ml
pH:	3.07
RS:	1.16g/100ml
Cases Produced:	24,898 (12/750ml)
Available Formats:	750ml, 1.5L, 3L, 9L

