



## 2012 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 2012 Blanc de Blancs has bright and fresh aromas of grapefruit, lime, green apple and white apricot. The fragrance of fruit is complemented by hints of yeast, white flowers, spicy ginger and fresh honeycomb. The lime, tangerine and pear flavors are tart and refreshing on entry. The palate is crisp with long, lingering acidity. – *Winemakers Keith Hock and Hugh Davies*

<b>Appellation:</b>	North Coast
<b>Varietal Composition:</b>	100% Chardonnay
<b>County Composition:</b>	64% Napa, 27% Sonoma, 7% Mendocino, 2% Marin
<b>Harvest Dates:</b>	August 29-October 9
<b>Barrel Fermentation:</b>	15%
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.91g/100ml
<b>pH:</b>	3.07
<b>RS:</b>	1g/100ml
<b>Cases Produced:</b>	32,110 (12/750ml)
<b>Available Formats:</b>	750ml, 1.5L, 3L, 9L

