

SCHRAMSBERG

*J. Schram*

## 1998 J. Schram Rosé

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to debut its much anticipated J. Schram Rosé with the release of the 1998 vintage. This rosé has been in development since 1993, with the goal of producing a wine comparable to the world's finest sparkling rosés. J. Schram Rosé is made from the vintage's best lots from Schramsberg's collection of 80 cool-climate vineyard sites in Carneros, Anderson Valley, Monterey and the Sonoma/Marin coast. A polished marriage of Chardonnay and Pinot Noir, this wine showcases Schramsberg's signature style of weaving together small lots of wines fermented in stainless steel tanks with lots fermented in French oak barrels. Following secondary fermentation in the bottle, the J. Schram Rosé was aged for seven years in Schramsberg's historic caves. This wine is the companion to Schramsberg's flagship J. Schram, which is considered by many to be the ultimate expression of artisan American sparkling wine. Only 800 cases of the 1998 J. Schram Rosé were produced, and the wine will be available in the future only in select vintages.

### Tasting Notes

J. Schram Rosé features rich, baked strawberry and raspberry aromas with hints of cinnamon and cloves. On the palate, it is polished and juicy with intense berry and citrus flavors, and a long, generous finish. This Rosé is aged and complete, with elegance and distinction. – *Winemakers Hugh Davies and Craig Roemer*

### Vintage Notes

El Niño was the dominant force of 1998 bringing unseasonably late rains into May and June. Crop loads were light in most cases. Fortunately, the weather finally turned in our favor and October was blessed with warm, dry conditions that allowed for slow ripening and excellent flavor development. The clusters, while small and low in weight, had favorable juice-to-skin ratio, which produced elegant fruit with definite personality and complexity. The additional work inherent with this vintage was worth the effort. We are truly pleased to present this lush extracted wine with its concentrated fruit flavors.

**Varietal Composition:** 76% Chardonnay, 24% Pinot Noir  
**County Composition:** 50% Napa, 21% Mendocino, 18% Monterey,  
11% Marin

#### Principal Chardonnay Blocks:

*Napa-Carneros:* Tognetti, Hyde, Schwarze

*Anderson Valley:* Rose

*Marin County:* Pasternak

**Harvest Dates:** August 19–October 20

**Barrel Fermentation:** 30%

**Alcohol:** 12.6%

**TA:** 0.87g/100ml

**pH:** 3.01

**RS:** 1.10 g/100ml

**Bottling Date:** June 1999

**Aging:** 6 years, 11 months *sur lie*

**Disgorge Dates:** April 3–5, 2006

**Cases Produced:** 800 (6/750ml)

**Release Date:** September 1, 2006

