



1999 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. Dedicated to Schramsberg's founder of 1862, Jacob Schram, this special bottling has been a great success since its premier release in 1992. The 80 vineyard blocks in Carneros in southern Napa and along the Pacific Coast that go into the J.Schram are carefully nurtured throughout the growing season. Cluster samples are pulled several times before the optimal pick date is selected. Complexity is gained in the wine 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 in Schramsberg's historic Diamond Mountain caves for over five years.

The 1999 J.Schram received **94 points, 2 puffs** from the "Connoisseurs' Guide to California Wine" and the following review, "This wine's layered, bountiful, broad yet incredibly refined aromas of yeast, chalk, sweet cream and deep, confident, still somewhat youthful fruit deliver precisely what we demand of the very best bubbly in the world. For that is what this extraordinary effort has become. Year in and year out, it stands with not only those leaders here, but, as it has shown in this year, equals the best of France in its price bracket. You will adore its outgoing aromas and its exacting, pinpointy bubbles, and you will love its depth, its charm..." "Wine Enthusiast" gave it **93 points, Cellar Selection** and Ronn Wiegand with "Restaurant Wine" gave the 1999 J.Schram **4+ stars**.

Tasting Notes

The 1999 J. Schram opens with aromas of glazed pineapple, orange marmalade and crisp green apples. Just-baked puff pastry and rich creamy notes are derived from barrel fermentation (38%) and yeast aging. This powerful wine showcases the bright citrus and tangy, tropical fruit of the Tognetti, Hyde and Schwarze Chardonnay Vineyards in southern Napa in the Carneros region. The addition of 24 percent Pinot Noir lends subtle red fruit aromas and gives breadth to both the nose and palate. A creamy yet refreshing wine, with a long, seamless finish. – *Winemaker Hugh Davies*

J. Schram is appealing as an apéritif or enjoyed with fresh shellfish, caviar, smoked salmon, mild cheeses, seafood brochettes and risotto with prosciutto.

Varietal Composition:	74% Chardonnay, 26% Pinot Noir
County Composition:	57% Napa, 15% Mendocino, 15% Monterey, 13% Sonoma
Alcohol:	12.5%
TA:	0.99g/100ml
pH:	3.02
RS:	1.28g/100ml

