



Schramsberg J. Schram

From the inception of our efforts at Schramsberg in 1965, we have sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram epitomizes our 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 first 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 our historic Diamond Mountain caves for over five years.

1998 Harvest

The diverse 1998 vintage brought us dense, concentrated fruit. The cool and late growing season, finished by an Indian Summer, allowed the grapes to hang on the vine longer than usual. The lowered yields promoted focused, complex characters in each vineyard. 29% barrel and malolactic fermentation lended weight and viscosity to this opulent wine.



1998 J. Schram Tasting Notes

“With just a hint of red berry fruit from Pinot Noir, this Chardonnay-driven wine combines the best of both noble varieties. Rich, tropical fruit aromas are reflected on the palate—pineapple, citrus and cherry. Toasted hazelnuts and freshly-baked sourdough grace the senses, emphasizing the importance of time spent yeast-aging in our caves. The mid-palate, luxurious with vanilla cream, is complemented by a rich, zesty, seamless finish that lasts as long as the memories of this unforgettable wine.”

- *Hugh Davies, Winemaker*

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

Varietal Composition: 76% Chardonnay, 24% Pinot Noir

Source: 50% Napa County, 21% Mendocino County, 18% Monterey County, 11% Marin County

Alcohol: 12.7%

TA: 0.93 g/100mL

pH: 3.01

RS: 1.07%

Bottle Size: 750ml