

SCHRAMSBERG

J. Schram

2004 J. Schram Rosé

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to present its third vintage of J. Schram Rosé. This wine is the result of a singular focus of producing a California rosé comparable to the finest made anywhere in the world. J. Schram Rosé is made from the vintage's best lots from Schramsberg's collection of 90 cool-climate vineyard sites in Carneros, Anderson Valley, Sonoma Coast and Marin. 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 neutral French oak barrels. Following secondary fermentation in the bottle, the J. Schram Rosé was aged on the lees for six years in Schramsberg's historic caves, and then hand riddled and finished with a select brut dosage. 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.

Vintage Notes

The 2004 growing season started mild, but was steadily followed by an accelerated warming trend throughout the season. An early budbreak led to one of the earliest first days of harvest on record. As the overall crop levels were a little light, grapes matured quickly and it became a quick-step dance to get the grapes harvested at that perfect balance between ripeness and acidity.

Tasting Notes

Intense aromas of rich blood orange and melon mix with subtle notes of raspberry spice and ruby grapefruit. The palate delivers a wonderful balance of spice and fruit, including watermelon, oranges and ripe raspberry. A crisp and tangy finish lingers with a long, quenching acidity. This sparkler is truly one of a kind and should be quite tasty for many years to come. – *Winemakers Keith Hock and Hugh Davies*

Varietal Composition:	82% Chardonnay, 18% Pinot Noir
County Composition:	46% Napa, 44% Sonoma, 6% Mendocino, 4% Marin
Principal Blocks:	
<i>Napa-Carneros:</i>	Hyde, Tognetti, Schwarze
<i>Anderson Valley:</i>	Corby, Monument Tree
<i>Sonoma:</i>	Vella, Hawk Hill, Keefer, Jonive, Saltonstall
<i>Marin:</i>	Stevens
Harvest Dates:	August 13-September 17
Barrel Fermentation:	34%
Alcohol:	12.7%
TA:	0.93g/100ml
pH:	3.10
RS:	1.07g/100ml
Bottling Dates:	May 15-16, 2005
Aging:	6 years on the yeast
Disgorge Date:	May 5, 2011
Cases Produced:	1,000 (6/750ml)

