



2016 BRUT ROSÉ NORTH COAST, CALIFORNIA

ABOUT THE WINERY

In 1965, Jack and Jamie Davies founded Schramsberg and set out to make world-class sparkling wine in the true méthode traditionelle style on the property originally established in 1862 by German immigrant Jacob Schram. Theirs was the first California winery to provide a Blanc de Blancs in 1965 followed by a Blanc de Noirs in 1967. Quality focus drives all aspects of wine production starting with access to over 120 cool-climate sites in Napa, Marin, Mendocino and Sonoma. Now their son, Hugh Davies, leads the winery's management and winemaking team.

ABOUT THE WINE

Brut Rosé is most strongly influenced by bright, flavorful Pinot Noir grown in cool, coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this vibrant sparkling wine. Chardonnay gives spice, structure and length on the palate. The finished blend is aged on the yeast in the bottle for about two years.

KEY SELLING POINTS

- Schramsberg's sparkling wines have been served at official State functions by every U.S. Presidential administration since Nixon's "Toast to Peace" in 1972
- Brut Rosé was served to Queen Elizabeth II in 2007 at a White House State Dinner
- Vineyards are sustainably farmed and winery is certified Napa Green

WILSON DANIEI

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TECHNICAL DETAILS

Appellation: North Coast

County Composition: 44% Sonoma, 30% Napa, 20% Mendocino, 6% Marin

Varietal Composition: 64% Pinot Noir, 36% Chardonnay

Barrel Fermentation: 24%

Alcohol: 12.6% RS (Dosage): 9.2 g/L | TA: 8.3 g/L



"Subtle flavors and a delicately rounded texture help this elegant, medium-bodied wine stand out. Hints of fresh bread and raspberries on the nose lead to slightly tangy flavors of ginger and white cherry on the palate. Gentle effervescence and just-right acidity lend lift."

- Jim Gordon, September 2019