



2016 BLANC DE BLANCS BRUT 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

The Schramsberg style of Blanc de Blancs is dry and crisp featuring apple, pear and citrus character. Blends utilize barrel-fermented lots and older, reserve lots to add complexity and richness. The wine is aged on the yeast lees in the bottle for almost two years prior to disgorgement.

KEY SELLING POINTS

- Blanc de Blancs gained international recognition in 1972 when President Nixon served it at the historic "Toast to Peace" in China
- Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based, vintage-dated brut sparkling wine
- Blanc de Blancs means white wine from white grapes, in this case Chardonnay grapes

TECHNICAL DETAILS

Appellation: North Coast | County Composition: 70% Napa, 29% Sonoma, 1% Marin Varietal Composition: 100% Chardonnay | Barrel Fermentation: 25%

Alcohol: 12.3% | RS (Dosage): 10 g/L | TA: 9.3 g/L





"Complexity and layering make this wine especially interesting as it goes from aromas of apple, butter and vanilla to deeper toast and baked apple on the palate. It's medium in body, has tantalizing acidity and a lingering finish."

- Jim Gordon, November 2019

