



BLANC DE NOIRS

MÉTHODE
CHAMPENOISE

BRUT
VINTAGE 2000

PRODUCED AND BOTTLED BY SCHRAMSBERG VINEYARDS • CALISTOGA, CALIFORNIA
NAPA COUNTY 68% MENDOCINO COUNTY 24% SONOMA COUNTY 8%
SPARKLING WINE • 750 MLS • ALCOHOL 12.4% BY VOL.

Blend	84% Pinot Noir 16% Chardonnay
Source	68% Napa County 24% Mendocino 8% Sonoma County
Alcohol	12.5%
TA	0.87 g/100 ml
pH	3.02
Residual sugar	1.26%
Production	8,400 cases

Blanc de Noirs (white from black) is the counterpart of Blanc de Blancs (white from white). Made at Schramsberg from the red wine grape Pinot Noir, this is a delicious, fruitful, full-bodied sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, releasing the first such American sparkler in 1967.

Making a white wine from a red grape requires great care: handpicked fruit, early morning harvest, optimal fruit maturity, delicate pressing. A balance of bright flavors, crisp acidity, and minimal tannins is achieved. Three years of yeast contact knits all the elements together in a mature, toasty style.

Blanc de Noirs presents layers of roasted almond, caramel, cherry and spice. The wine is especially appealing with lighter meats such as veal and pork tenderloin, caviar and smoked fish, risotto with chanterelles and vegetables, or cheese soufflés.

Hugh Johnson wrote in his Picket Encyclopedia of Wine: "Schramsberg*** a dedicated specialist: California's best sparkling. "Blanc de Noirs outstanding." The 1992 Blanc de Noirs won a gold medal at the World Wine Championships; the 1996 and 1997 both won gold medals at the Orange County Fair.

The 2000 Vintage

The warm spring and summer of 2000 brought an early start to a long harvest. Napa began the vintage year on August 2. Fifty-six vineyards later, harvest commenced with Monterey on September 28th. Of these vineyards, thirty made their way into the 2000 Blanc de Noirs, a vibrant Pinot Noir based wine. This Pinot Noir sets the stage with just ripened raspberries and strawberry yogurt, which is balanced by the crisp acidity of the Chardonnay. Twenty-six percent barrel-fermentation lends viscosity and honeyed notes to this fresh wine.

Fresh fruit is spotlighted in this wine. Strawberry, raspberry and cherry aromas dominate the nose, accented by a delicious creaminess that carries through to the palate. The wine is deepened by the bottle-aged characteristics of caramelized apples and baked dough. A juicy sweet and sour berry palate carries this wine to a satisfying, seamless and memorable finish.

WILSON DANIELS Ltd.

P. O. BOX 440 - B
ST. HELENA, CA 94574

TEL. 707-963-9661
FAX 707-963-8566

e-mail: info@wilsondaniels.com

www.wilsondaniels.com

