



Schramsberg Reserve

The Schramsberg Reserve is our top Pinot Noir-based sparkling wine. Representing 2% of our annual production, this richly-flavored and full-bodied sparkling wine is made from only the finest base wine lots each year. Six years old upon release, this fruitful, creamy bubbly will age gracefully for ten or more years to come.

The Reserve is a Blanc de Noirs style sparkler, a white wine gently crafted from red grapes. Hand picking, early harvesting and light pressing are critical. Small amounts of select Chardonnay are included in the blend to lend some additional backbone and length to the palate.

Extensive tasting is conducted over the winter months, with over 100 base wines representing 60 vineyards in five counties being taken into consideration. For the Reserve blend, 40% of the base wines are barrel fermented and aged on the *lees* for six months.

Following fermentation, each bottle is aged in contact with its own yeast in our mountainside caves for a minimum of five years. The finishing dosage is the result of a comprehensive review of base wine options, many of which are barrel-aged for five-plus years.

1998 Reserve Tasting Notes

Dominant Pinot Noir characteristics of bright raspberry and cranberry aromas welcome you to a glass of Schramsberg Vineyards' 1998 Reserve. The creamy custard and rich baked fruit speak of 28% barrel fermentation, and is balanced with a quenching crispness of 25% Chardonnay fruit on the palate. This wine is not only delicious but also strikes all of the right chords, with enticing aromas of fresh, pure fruit, harmonious flavors, and a seamless, enduring finish.

The 1998 Reserve is well suited for service with main courses, especially such choices as veal tenderloin and roast duck, or with full-flavored fish such as sea bass. This delicious bubbly also pleases as an aperitif. Try it with smoked oysters, caviar or crab cakes.

Varietal Composition: 75% Pinot Noir, 25% Chardonnay

Source: 51% Napa County, 39% Mendocino County, 10% Monterey County

Alcohol: 12.6%

TA: 0.87 g/100mL

pH: 2.98

RS: 1.13%

Production: 1,776 (6-pack cases)

