



Schramsberg Crémant

Schramsberg Crémant Demi-sec is a delicate off-dry, dessert-style wine: an American original. Crémant is French for “creamy”, and traditionally refers to a sparkling wine with less pressure and softer effervescence. The Schramsberg Crémant has roughly half the pressure of their other sparkling wines – it presents a creamier texture and more exotic flavors.

Schramsberg made California’s first Crémant in 1972. After rigorous study, the winery chose the unusual California grape named Flora (a cross of Sémillon and Gewürztraminer developed at U.C. Davis) to be the core component of this cuvée. This grape unites the fruit forward character of Gewürztraminer with the strength and depth of Sémillon. Schramsberg ages the Crémant on the yeast for about three years, which adds complexity, yet allows it to retain its attractive youthfulness.

Schramsberg Crémant has been served during many State events including President Reagan’s Second Inaugural Luncheon, President Bush’s Reception for the Prime Minister of Pakistan, the San Francisco Reception for President Gorbachev and President Clinton’s dinner for the Prime Minister of Canada. Additionally, it was served at a dinner honoring the recipients of the 1997 National Medal of the Arts and Charles Frankel Prize Awards. Most recently, Crémant was served at the first State dinner of President George W. Bush with Mexico’s President Vicente Fox and his wife, and at the dinner celebrating the sixtieth wedding anniversary of President and Mrs. George H. W. Bush.



2002 Crémant Tasting Notes

“Honeyed and caramelized notes...an alluring combination of Flora and Gewürztraminer. Tangy pineapple and lemon elevate the aromas with vanilla spice and a subtle yeastiness expands the fragrant intensity. The palate opens with tropical fruits and a lemon-lime quench. Background flavors of crème brûlée and stone fruit broaden the mouthfeel, making the wine both smooth and lively. A delicious sweetness balances the zesty acidity of this wine.” – *Winemaker Hugh Davies*

The sweetness in Crémant is subtle, providing a fine balance with desserts such as fruit tarts, light cakes, custards, sorbets, gingerbread and crème brûlée. It complements a wide range of spicy Asian foods and matches especially well with foie gras.

Varietal Composition:	79% Flora 16% Gewürztraminer 3% Pinot Noir 1% Chardonnay
Source:	82% Napa County 18% Mendocino County
Alcohol:	12.6%
TA:	7.5 g/L
pH:	2.88
RS:	3.90%