



## Schramsberg Blanc de Noirs

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made at Schramsberg from the red wine grape Pinot Noir, this is a delicious, fruity, 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 and 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.

Hugh Johnson wrote in his *Pocket Encyclopedia of Wine*, “Schramsberg, a dedicated specialist, California’s best sparkling... Blanc de Noirs...outstanding.”

The *San Francisco Chronicle* wrote of the 2000 Blanc de Noirs, “Excellent...Mature bread basket nose of anise, yeast and straw; similar flavors plus white peach, rhubarb and pear; mouth-filling, complex.” The *Wine Enthusiast* gave the 2000 vintage 91 points and *The Wine News* gave it a 92 point score.



### 2002 Blanc de Noirs Tasting Notes

“The 2002 Schramsberg Blanc de Noirs bursts with a lively bright mixture of peach, strawberry, and candied orange aromas. Honeyed and caramelized characters have gently developed over the course of bottle-aging in our mountain caves. Combining the best qualities of youth and age, the palate shows off vibrant stone fruit flavors with a silky mix of vanilla crème. The quenching finish is extended with full zesty acidity.” – *Winemakers Hugh Davies and Craig Roemer*

The Blanc de Noirs is especially appealing with salmon, sea bass, lighter meats such as veal, duck and pork tenderloin, caviar, risotto with chanterelles and vegetables, or with cheese fondue.

<b>Varietal Composition:</b>	87% Pinot Noir 13% Chardonnay
<b>Source:</b>	65% Napa County 28% Mendocino County 6% Sonoma County 1% Marin County
<b>Alcohol:</b>	12.4%
<b>TA:</b>	8.6 g/L
<b>pH:</b>	3.03
<b>RS:</b>	1.13%