



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. Over two years of yeast contact in the bottle 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... the Blanc de Noirs is outstanding.”

The *Connoisseur’s Guide to California Wine* rated the 2001 vintage **91 points** and gave it the following review, “In a world of bright, candied Blanc de Noirs, this wine follows a different path, and winds up with more subtlety and a brisker stance than many of its peers.” The Wine News also gave the 2001 vintage **91 points**, describing it as having “sweet pecan aromas with notes of chalk and yeast. Fresh bread dough, pecan, lemon and vanilla flavors.”



2003 Blanc de Noirs Tasting Notes

“The 2003 Blanc de Noirs bursts with a bright aromatic mixture of white peach, star fruit, toasted coconut and just roasted almonds. With age, its character will evolve with baked fruit and caramelized pastry tones. On the palate, it is smooth and polished while also zesty and quenching. It tastes of nectarines, peaches, white cherries and really captures the beauty of just ripened fruit. This wine has a great balance between acidity and fruit that will gain pleasing complexity over the course of time.” – *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.

Varietal Composition:	85% Pinot Noir 15% Chardonnay
Source:	49% Napa County 35% Mendocino County 16% Sonoma County
Alcohol:	12.6%
TA:	8.4 g/L
pH:	2.96
RS:	1.13%