



2009 J. SCHRAM ROSÉ

Schramsberg, the pioneer of premium quality American sparkling wines, is proud to present its seventh vintage of J. Schram Rosé. This sparkling wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from Schramsberg's collection of 115 cool-climate partner vineyard sites in Carneros, Anderson Valley, Sonoma Coast and Marin. Following secondary fermentation in the bottle, this wine was aged on its yeast lees for seven years in Schramsberg's historic caves. It was then hand-riddled and finished with a select brut dosage.

J. Schram Rosé is the epitome of grace, style and elegance in a glass, it lends itself to be served as an aperitif, with a first course or a light main course. Courses might include consommés, cedar planked lobster, scallop ceviche, seared swordfish, fresh crab, roasted poultry or braised pork loin.

Vintage Notes

In 2009, rain and mild temperatures came together to create the best scenario possible for vines and grapes. There were very few frost incidents, allowing for good set on the vines. Though rainfall was little more than two-thirds of normal, much of it came in late spring which delayed irrigation needs. A warm spell in June helped curtail excessive canopy development. With minimal heat spikes during the growing season, the vines were able to gradually ripen the fruit for picking at the optimal times.

Tasting Notes

"The 2009 J. Schram Rosé exhibits generous aromas of pineapple, strawberry, peach and mango, balanced by aspects of shortbread, spice and honey. Concentrated flavors of juicy stonefruit and candied citrus are partnered with undertones of white pepper, graham cracker and toasted brioche. The creamy palate is supported by a focused acidity that leads into a long, layered and clean finish." —*Winemakers Sean Thompson and Hugh Davies*

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| Varietal Composition: | 65% Chardonnay, 35% Pinot Noir |
| County Composition: | 46% Sonoma, 33% Napa, 12% Marin, 9% Mendocino |
| Principal Chardonnay Blocks: | <i>Napa-Carneros:</i> Schwarze, Jones <i>Sonoma:</i> Horseshoe Bend, Keefer |
| Principal Pinot Noir Blocks: | <i>Sonoma:</i> Pegasus; <i>Marin:</i> Corda, Skywalker <i>Fort Ross-Seaview:</i> Nobles <i>Anderson Valley:</i> Juster North Coast |
| Appellation: | North Coast |
| Barrel Fermentation: | 31% |
| Alcohol: | 13.4% |
| TA: | 8.2 g/L |
| pH: | 3.07 |
| RS: | 10.3 g/L |
| Bottling Date: | April 12, 2010 |
| Aging: | 7 years |
| Harvest Dates: | August 22 - September 12, 2009 |
| Disgorge Dates: | May 9 - June 13, 2017 |
| Release Date: | September 15, 2017 |
| Cases Produced: | 1,440 (9-Liter) |

