



2014 Blanc de Noirs

Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such American sparkler in 1967. The key to producing this Blanc de Noirs is our sourcing of pinot noir grapes from a vast and varied selection of cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of particular wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut and pork tenderloin with fresh rosemary and lemon thyme.

Tasting Notes

“This Blanc de Noirs expresses generous aromas of red apple, apricot and candied lemon, which gradually layer with fragrances of graham cracker and sourdough bread. Lush flavors coat the palate with cantaloupe, peach and an added hint of vanilla and marzipan. The crisp acidity gives way to a floral, honeyed finish.”

— *Winemakers Sean Thompson and Hugh Davies*

Varietal Composition:	90% Pinot Noir, 10% Chardonnay
County Composition:	29% Sonoma, 27% Napa, 23% Marin, 21% Mendocino
Appellation:	North Coast
Harvest Dates:	August 8 - September 9, 2014
Barrel Fermentation:	29%
Alcohol:	12.9%
TA:	8.5 g/L
pH:	3.13
RS:	10.3 g/L
Cases Produced:	10,520 (9-Liter)

