



2010 Reserve

“Reserve” is Schramsberg’s top Pinot Noir-focused brut sparkling wine. Representing 2% of our annual production, this richly-flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. Over eight years old upon release, this fruitful, yet dry, toasty and creamy bubbly will age gracefully for decades to come.

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with the yeast in our historic Diamond Mountain hillside caves for over seven years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine’s balance of flavor.

Schramsberg Reserve is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roasted duck with mango, cedar-plank grilled salmon, and curried chicken salad. This flavorful sparkling wine can also be served as an apéritif with smoked oysters, caviar and such hard cheeses as aged Swiss Sbrinz, Sonoma Vella Jack or Irish Coolea.

Vintage Notes

Despite an irregular growing season, the 2010 vintage produced an excellent set of wines. Higher acidities and fresh fruit tones, a consequence of the unusually cool season, make the vintage especially compelling and drinkable. The fruit delivered exceptional quality and density, resulting in beautifully crafted wines, with rich fruit and elegance, that will be collectable far into the future.

Tasting Notes

“The 2010 Reserve exhibits lively aromas of baked pear, apricot and candied orange that gain complexity with touches of Christmas spice, honey and crème caramel. Flavors of baked peach, roasted pineapple and mango are layered with toasted hazelnut, leading to a rich and powerful finish with fresh and clean acidity.”

—Winemakers Sean Thompson and Hugh Davies

Appellation:	North Coast
Varietal Composition:	84% Pinot Noir, 16% Chardonnay
County Composition:	33% Napa, 32% Marin, 26% Mendocino, 9% Sonoma
Principal Pinot Noir Blocks:	<i>Napa County:</i> Hudson <i>Mendocino County:</i> Juster <i>Marin County:</i> Skywalker Vineyards
Harvest Dates:	August 27 - October 4, 2010
Barrel Fermentation:	36%
Alcohol:	12.9%
TA:	8.6 g/L
pH:	3.08
RS:	9.4 g/L
Bottling Date:	April 15, 2011
Aging:	8 years
Disgorge Dates:	May 21 - 22, 2019 and July 15, 2019
Cases Produced:	1,732 (9-Liter)

