



2011 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. We release this finished sparkling wine nearly 9 years after the fruit is harvested, yet this fruitful and 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 its yeast in our historic Diamond Mountain hillside caves for approximately eight 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 and structure.

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

The 2011 North Coast wine grape harvest was as late a harvest as we’ve had. Crop levels were also lighter than normal with ripeness developing at lower sugar levels, giving winemakers the opportunity to make flavorful, elegant wines. A wet winter and spring delayed bloom and hindered fruit set, which decreased the overall crop load. A generally cool summer prolonged the growing season and harvest started very late in most areas. Wines of this vintage are quite noteworthy for their vibrant, fruitful acidity, promising exceptional aging potential in the cellar.

Tasting Notes

“The 2011 Reserve opens with aromas of baked pear, caramel apple, honey, graham cracker and cinnamon toast that gain complexity with touches of marzipan and dried orange peel. Bright flavors of apricot and peach crumble are supported with a fresh acidity on the palate and finish with toasty nuances of glazed orange, ginger and grilled pineapple.”

—Winemakers Sean Thompson and Hugh Davies

Appellation:	North Coast
Varietal Composition:	80% Pinot Noir, 20% Chardonnay
County Composition:	55% Sonoma, 22% Napa, 14% Mendocino, 9% Marin
Principal Pinot Noir Blocks:	<i>Sonoma:</i> Nobles, Saltonstall <i>Mendocino County:</i> Juster <i>Napa:</i> Richburg <i>Marin County:</i> Skywalker
Harvest Dates:	August 29 - November 3, 2011
Barrel Fermentation:	44%
Alcohol:	12.8%
TA:	8.6 g/L
pH:	3.09
RS:	9.4 g/L
Bottling Date:	April 17, 2012
Aging:	7.8-8.1 years
Disgorge Dates:	February 18 - 26, 2020 and May 8, 2020
Cases Produced:	1,714 (9-Liter)

