



2018 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 commercial 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 low-yielding Sonoma and Marin coastal vineyards combine with fruit from Carneros and Anderson Valley sites, to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots are then added, to 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 maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a 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.

The long growing season in 2018 revealed a vintage with concentration without being overripe. Despite a warm February, the growing season started off cooler than the past few vintages. A cool spring meant bloom lasted longer than usual, which resulted in a bountiful crop. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well, and as a result, harvest started two to three weeks later than in recent years. The resulting fruit exhibited exceptional structure with depth of flavor noticeable brightness.

Tasting Notes

“The 2018 Blanc de Noirs has generous aromas of peach, apple, nectarine and candied lemon. Its fresh nose is complemented by notes of white cranberry, tangerine, guava, jasmine and honey suckle. The palate opens with flavors of juicy white peach, pear, clementine and lime sherbet, with delicate touches of ginger, sugar cookie and vanilla custard. Its bright acidity leads to a long, clean finish.”

— *Winemakers Jessica Koga, Sean Thompson and Hugh Davies*

Varietal Composition:	86% Pinot Noir, 14% Chardonnay
County Composition:	60% Sonoma, 23% Mendocino, 11% Napa, 6% Marin
Appellation:	North Coast
Harvest Dates:	August 21 - October 18
Barrel Fermentation:	17%
Alcohol:	12.8%
TA:	8.9 g/L
pH:	3.15
RS:	9.2 g/L
Cases Produced:	10,746

