

SCHRAMSBERG

J. Schram

2013 J. SCHRAM BLANCS

Originally released as our “J. Schram”, with the 2013 vintage this bottling was renamed “J. Schram Blancs” to denote this wine’s Chardonnay-based core. From the inception of Schramsberg’s efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. J. Schram Blancs epitomizes Schramsberg’s philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 2-3% of the winery’s annual production, the Chardonnay-focused J. Schram Blancs blend is assembled from the very best base wine lots of the approximately 300 produced each year. This special bottling is dedicated to Schramsberg’s founder, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

Cluster samples from over 115 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless-steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation in barrel, enriching aromas and infusing creaminess on the palate. Our J. Schram Blancs is aged for eight years on the yeast in Schramsberg’s historic Diamond Mountain caves; each bottle is then riddled by hand and finished with an exceptional brut dosage.

J. Schram Blancs is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar on toast point, smoked salmon, sharp cheeses, seafood brochettes, cedar-planked lobster, mesquite-grilled quail, or Serrano ham and porcini risotto.

Vintage Notes

The 2013 North Coast vintage harvest was an ideal season with dry conditions and a long, sunny summer. “Condensed, even and excellent” are three words used to describe the growing season. The season began early, with a warm and dry spring, and beautiful weather extended all the way through an early harvest. Yields overall were above average and fruit showed great balance of acidity and sugar, leading to optimal flavor development.

Tasting Notes

“The 2013 J. Schram Blancs opens with the attractive aromas of baked peach, caramel apple, marzipan, and brioche, and finishes with nuances of vanilla custard and bright lemon curd. The elegant palate delivers seamless and concentrated flavors, tropical and citrus fruits, layered with creamy notes of sponge cake and graham cracker. A long finish is driven by a generous and lively acidity.”

—Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	87% Chardonnay, 13% Pinot Noir
County Composition:	53% Napa, 34% Sonoma, 13% Marin
Principal Chardonnay Blocks:	<i>Napa:</i> Jones, Schwarze <i>Sonoma:</i> Hawk Hill, Sangiacomo-Kiser <i>Marin:</i> Stevens
Appellation:	North Coast
Harvest Dates:	August 16 - October 8
Barrel Fermentation:	21%
Alcohol:	12.4%
TA:	9.1 g/L
pH:	3.06
RS:	9.0 g/L
Bottling Date:	April 9, 2014
Aging:	8 years en tirage
Disgorging Dates:	March 22 - July 20, 2022
Cases Produced:	2,185 (9-Liter)

