

SCHRAMSBERG

J. Schram

2013 J. SCHRAM NOIRS

Originally released as our “Reserve”, with the 2013 vintage this bottling was renamed “J. Schram Noirs” to denote this wine’s Pinot Noir-based core. J. Schram Noirs 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 nine years after the grapes are 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 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.

J. Schram Noirs is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roast 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 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.

Varietal Composition:	88% Pinot Noir, 12% Chardonnay
County Composition:	65% Marin, 25% Sonoma, 9% Napa, 1% Mendocino
Principal Chardonnay Blocks:	<i>Marin:</i> Skywalker, Grossi, Redding Ranch <i>Sonoma:</i> Nobles <i>Mendocino:</i> Juster
Appellation:	North Coast
Harvest Dates:	August 16 – September 9, 2013
Barrel Fermentation:	30%
Alcohol:	12.9%
TA:	8.0 g/L
pH:	3.15
RS:	8.0 g/L
Bottling Date:	April 14, 2014
Aging:	8 years en tirage
Disgorging Date:	May 25, 2022

