



2014 J. SCHRAM ROSÉ

Schramsberg, the pioneer of ultra-premium quality American sparkling wines, is proud to present its twelfth vintage of our J. Schram Rosé. This sparkling wine is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world.

This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from Schramsberg's collection of 120 coolclimate vineyard sites within Carneros, Anderson Valley, Sonoma Coast and Marin County. Following secondary fermentation in the bottle, this wine was aged on its yeast lees for over seven years in Schramsberg's historic caves. It was then hand-riddled and finished with a select brut dosage. It is the companion to Schramsberg's J. Schram Blancs and J. Schram Noirs, considered by many to be the ultimate expressions of artisan American sparkling wine.

J. Schram Rosé is the epitome of grace, style and elegance in a glass. It lends itself to be served as an apéritif, with a first course or with a light main course. Fresh crab, scallop ceviche, seared swordfish, cedar planked lobster, consommé, roasted poultry, or braised pork loin are all well-suited pairings.

Vintage Notes

The 2014 vintage was preceded by an exceptionally dry winter. Substantial rain did arrive in late February and early March, relieving some stress and setting up the vines for a vigorous start to the growing season. A warm spring laid the groundwork for early budbreak, and the vintage ran ahead of schedule to an early harvest. Grapes showed an agile balance between ripe fruit and lively acidity, thanks to abundant sun and cool evening temperatures. Quality of the grapes was outstanding, with intense aromatics and depth of flavor.

Tasting Notes

"The 2014 J. Schram Rosé instantly pleases the eye with its copper tinged, subtle salmon color. Opening aromas of grapefruit zest, baked peach, orange and apricot, are balanced with notes of candied cherry, raspberry, and baking spice. On the full and juicy palate, dense layers of orange zest and bright cherry intermingle with flavors of apple crumble and dense red berry. Finishing with a creamy and coating palate, this wine is truly a celebration for the senses." —*Winemakers Sean Thompson, Jessica Koga, and Hugh Davies*

Varietal Composition:	69% Chardonnay, 31% Pinot Noir
County Composition:	48% Napa, 28% Sonoma, 17% Marin, 7% Mendocino
Principal Chardonnay Blocks:	<i>Napa:</i> Hyde, Schwarze <i>Sonoma Coast:</i> Keefer
Principal Pinot Noir Blocks:	<i>Napa:</i> Pestana <i>Mendocino:</i> Juster <i>Marin:</i> Stevens
Appellation:	North Coast
Harvest Dates:	August 11 - September 16, 2014
Barrel Fermentation:	38%
Alcohol:	12.4%
TA:	0.82 g/100 mL
pH:	3.09
RS:	0.9 g/100 mL
Bottling Date:	April 14, 2015
Aging:	7.4 years en tirage
Release Date:	November 1, 2022

