



2020 CRÉMANT DEMI-SEC WINERY

Family owned and operated for over fifty years, Schramsberg Vineyards was established in 1965 by Jack and Jamie Davies who set out to make world-class, vintage-dated sparkling wine in the true méthode traditionnelle style on the property originally established in 1862 by German immigrants.

WINE

The Schramsberg Crémant Demi-sec is a delicate, off-dry sparkling wine: an American original. Crémant is French for “creamy” and traditionally refers to a wine with light effervescence. It has approximately two-thirds the pressure of their other sparkling wines and presents a creamier texture with vibrant fruit flavors. Schramsberg made its first Crémant in 1972. After rigorous study, Jack and Jamie Davies chose a unique California grape named Flora (a cross of Sémillon and Gewürztraminer developed at UC Davis) to be the core component of this sparkling wine. Flora unites the fruitful spice of Gewürztraminer with the strength, depth and minerality of Sémillon. Aging on the yeast for 2.5 years prior to disgorgement adds complexity, yet the wine will retain its youthful appeal for 20 years or more. Schramsberg Crémant Demi-sec has been served at many U.S. State events, including President Reagan’s Second Inaugural Luncheon and President Obama’s White House Dinner for China’s President Jinping. Most recently, the Crémant Demi-sec was served at President Biden’s White House dinner honoring the U.S.-Africa Leaders Summit.

VINEYARDS

Schramsberg has sourced their Flora from one specific, organically farmed block from the Yount Mill Vineyard for over forty years.

VINTAGE NOTES

The 2020 growing season was preceded by a dry, mild winter. Bud break began earlier than normal and crop yields were light, which led to an early harvest start. Cool and moderate summer conditions gave way to heat spells and forest fires through August and September. Our team worked through these challenges to produce a delicious array of sparkling wines.

WINEMAKING

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing, semi-sweet offering. In the spring following the harvest, base wines are individually evaluated and carefully blended by our winemakers. The Flora grape, a unique California grape that is a cross of Sémillon and Gewürztraminer, is the core component of this sparkling wine. Small lots of Pinot Noir and Chardonnay grapes are also included, to provide structure and depth on the palate. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the en tirage aging, an extensive dosage trial process produces the ideal finishing touch with a residual sugar level of around four grams per 100 ml. A few months following the addition of the dosage, the sparkling wine is ready to be enjoyed.

TASTING NOTES

“This 2020 Crémant Demi-sec features inviting aromas of white peach, lychee, apricot, clementine, and orange zest, complemented with notes of baked pear, sugar cookie, honeysuckle, and ginger. The palate sustains a round and full coating of juicy citrus, caramelized grapefruit, peach cobbler, ripe mango, and honey, that lingers with a flavorful and lengthy finish.”

— Winemakers Sean Thompson, Jessica Koga



VINEYARD

Region: California
Appellation: Napa Valley
Eco-Practices: Sustainable, Solar
Certifications: Napa Green

WINEMAKING

Varietals: 51% Flora, 32% Pinot Noir, 17% Chardonnay
County
Composition: 100% Napa

TECHNICAL DETAILS

Yeast: EC-1118, referred to as “prise de mousse”
Barrel
Fermentation: 17%
Alcohol: 12.2%
Residual Sugar: 3.8 g/L
Total Acidity: 7.5 g/L
pH: 3.13



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