



2015 J. SCHRAM NOIRS, NORTH COAST

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 team and the Davies Family is thrilled to release the second bottling of J. Schram Noirs, our finest Pinot Noir brut offering. Labeled as the Schramsberg Reserve for decades, we started bottling our special limited Noirs blend in the J. Schram proprietary glass with the 2013 vintage. We now offer our ultimate sparkling wine tier with three selections: Blancs, Rosé, and Noirs. 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 nine years after the grapes are harvested, yet this fruitful, dry, toasty and creamy bubbly will age gracefully for decades to come.

VINEYARDS

The vineyards are in Marin at Skywalker, and Stevens vineyards; Mendocino at Juster vineyards; and in Sonoma at Nobles, Hurst, Jonive, and Piedra Libre vineyards.

VINTAGE NOTES

2015 delivered California vintners a stellar vintage. A mild winter led to an early bud break and was followed by a protracted bloom during an unseasonably cool spring. The resulting lighter crop ripened gradually through moderate summer heat, delivering exceptional quality and an early harvest.

WINEMAKING

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.

TASTING NOTES

The J. Schram Noirs exhibits lively aromas of apricot, poached pear, and baked apple, along with hints of lemon curd, spun honey, and vanilla. The palate delivers a round and juicy entry of baked peach, leading to a tart center with flavors of ripe nectarine and kiwi. Hints of sourdough toast and custard carry to the finish.



VINEYARD

Region:	California
Appellation:	North Coast
Principal Pinot Noir Blocks:	Marin: Skywalker, Stevens Mendocino: Juster Sonoma: Nobles, Hurst, Jonive, Piedra Libre
Eco-Practices:	Sustainable, Solar
Certifications:	Napa Green

WINEMAKING

Varietals:	79% Pinot Noir, 21% Chardonnay
County Composition:	52% Sonoma, 22% Marin, 18% Mendocino, 8% Napa
Tirage:	8 years en tirage
Disgorgement:	April 11-17, 2024

TECHNICAL DETAILS

Yeast:	EC-1118, referred to as "prise de mousse"
Barrel Fermentation:	41%
Alcohol:	12.8%
Residual Sugar:	7.0 g/L
Total Acidity:	8.6 g/L
pH:	3.11