



## 2004 Brut Anderson Valley

Made in a Blanc de Noirs style, focused on the Pinot Noir grape, the 2004 Brut Anderson Valley showcases our very best vineyards from this small coastal valley in southern Mendocino County. Lying 15-20 miles inland from the rugged, cool Pacific coastline, Anderson Valley welcomes heavy fogs and cool temperatures throughout the growing season. These climatic conditions allow for excellent flavor development and acid retention in the sparkling wine grapes that we grow there. The characteristic tangy, red berry and orange citrus flavors of our Anderson Valley Pinot Noirs form the core of this brut offering.

While we harvested our first fruit from the Anderson Valley back in 1992, this 2004 offering is only the second time we have released a Schramsberg sparkling wine solely from the fruit grown in this viticultural appellation. Following in the track of the initial 2001 Brut Anderson Valley release, this bright, crisp sparkler will age beautifully, evolving for years to come with attractive caramelized and toasted flavor attributes.

With approximately four years of aging on the yeast, the nuttiness and baked bread characteristics derived from the yeast aging in the bottle are noteworthy. Made in limited quantities and highlighting our best vintages from this exceptional growing region, it is a rare treat for us to release this sparkling wine.



### Tasting Notes

*"The 2004 Brut Anderson Valley has bright, fruitful aromas of strawberry and ripe cherry, accentuated by subtle nuances of candied pineapple and just a hint of hazelnut. The palate knits seamlessly together. Its crisp entry leads to bursting flavors of juicy strawberry, blood orange and 'fresh from the oven' cherry pie, giving way to a finish of tangy and balanced acidity."*

– Winemakers Hugh Davies and Keith Hock

<b>Varietal Composition:</b>	71% Pinot Noir, 29% Chardonnay
<b>County Composition:</b>	100% Anderson Valley
<b>Harvest Dates:</b>	August 13 - September 4, 2004
<b>Barrel Fermentation:</b>	23%
<b>Alcohol:</b>	13.3%
<b>TA:</b>	0.86g/100L
<b>pH:</b>	3.11
<b>RS:</b>	1.10 g/100ml
<b>Release Date:</b>	April 1, 2009
<b>Cases Produced:</b>	816
<b>Suggested Retail:</b>	\$70

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