



2013 BLANC DE BLANCS LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind, late-disgorged offering of our flagship Blanc de Blancs, blended from our select range of Chardonnay vineyards in California's North Coast.

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of barrel fermented wines, some of which complete malolactic fermentation, are added to the stainless-steel fermented wines to create added complexity in the blended base wine. After undergoing a second fermentation in bottle, the wine has been aged for 10 years on its yeast lees in our historic Diamond Mountain caves.

Blanc de Blancs (white from white), made from the Chardonnay grape, is the counterpart to the Blanc de Noirs (white from black), which is made from Pinot Noir. Small lots of malolactic and barrel fermented wines are added for complexity. In 1965, Blanc de Blanc became the first wine ever produced by Schramsberg, and was America's first commercially produced Chardonnay-based brut sparkling wine. Our Blanc de Blancs gained international recognition in 1972 when President Nixon served the wine at the historic "Toast to Peace" in Beijing, China. With its vibrant, fruitful and focused nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

While this wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. Serve with aged Gouda or other hard cheeses, and as a counterpoint to soft triple creams.

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.



Tasting Notes

"Our 2013 Blanc de Blancs Late Disgorged opens with enticing aromas of baked apple, pear, and dried mango intermingled with apricot jam, toasted almond, toffee, and puff pastry. The palate is coated with butterscotch, lemon shortbread, and brioche French toast rounding the palate to a balanced and vibrant finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	100% Chardonnay
County Composition:	63% Napa, 30% Sonoma, 4% Mendocino, 3% Marin
Appellation:	North Coast
Harvest Dates:	August 15, 2013 - October 8, 2013
Disgorging Date:	October 8 -10, 2024
Barrel Fermentation:	21%
Alcohol:	12.7%
TA:	0.80 g/100 mL
pH:	3.12
RS:	0.80 g/100 mL
Release Date:	November 1, 2024
Cases Produced:	1,109 (9 liter)
Suggested Retail:	\$110
Available Formats:	750 mL

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