

2019 BLANC DE NOIRS EXTRA BRUT

The Blanc de Noirs Extra Brut is produced for the growing number of enthusiasts who desire a drier sparkling wine for certain occasions. This style of wine is finished with a dosage of between 0.2 - 0.6 g/100 mL of residual sugar, which is about half that of our other brut offerings. Sparkling wine producers across the globe have been able to develop brighter intensity of fruit flavors in the grapes that they grow, and Schramsberg is no exception. As our cool coastal vineyards produce grapes with riper Pinot Noir and Chardonnay characteristics, we have been encouraged to explore lower dosage levels while maintaining superb flavor and balance in the wine.

Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such commercial American sparkler in 1967. Pinot Noir from low-yielding Sonoma and Marin coastal vineyards combine with fruit from Carneros and Anderson Valley sites, to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots are then added, to give zest and backbone to the blend.

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal maturity, and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

The winter proceeding the 2019 vintage brought an abundant amount of rainfall, giving vines ample water for the growing season. The transition from veraison to full ripeness was very consistent due to the warm, but not hot, temperatures that were maintained during the summer. Harvest started slightly later than average, and in the end brought a bountiful crop with exceptional fruit structure, depth of flavor, and bright acidity.



Tasting Notes

"This 2019 Blanc de Noirs Extra Brut exhibits tropical notes of peach, melon, apricot, lemon-lime, and orange zest, accented by undertones of ginger, jasmine, and vanilla cookie. A lively entry and balanced acidity unfolds on the palate, as a succulent center of stone fruit and citrus leads to a tangy, tart and refreshing finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition: 88% Pinot Noir, 12% Chardonnay

County Composition: 49% Sonoma, 29% Mendocino, 15% Napa, 7% Marin

Appellation: North Coast

Harvest Dates: August 21 - September 24, 2019

Barrel Fermentation: 24%

Alcohol: 12.8%

TA: 0.75 g/100mL

pH: 3.23

RS: 0.22 g/100mL

Release Date: September 1, 2023

Cases Produced: 608 (9 liter)

Suggested Retail: \$70