



## 2020 CRÉMANT DEMI-SEC

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 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.

The sweetness in Crémant is subtle, providing a fine balance with desserts, such as fruit tarts, poached fruits, light cakes, custards, exotic sorbets, gingerbread, and *crème brûlée*. It also compliments a wide range of spicy Asian foods, blue cheeses, and matches especially well with foie gras.

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.



### 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.”

- Winemaker Jessica Koga, Sean Thompson and Hugh Davies

<b>Varietal Composition:</b>	51% Flora, 32% Pinot Noir, 17% Chardonnay
<b>County Composition:</b>	100% Napa
<b>Appellation:</b>	Napa Valley
<b>Harvest Dates:</b>	August 5 - September 16, 2020
<b>Barrel Fermentation:</b>	17%
<b>Alcohol:</b>	12.2%
<b>TA:</b>	0.75 g/100 mL
<b>pH:</b>	3.13
<b>RS:</b>	3.8 g/100 mL
<b>Release Date:</b>	November 1, 2023
<b>Cases Produced:</b>	2,082 (9 liter)
<b>Suggested Retail:</b>	\$46

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