



2021 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 our 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 a 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 over two 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 savory cuisine, from dim sum to blue cheese to foie gras.

The 2021 growing season started with cold temperatures and minimal rain, that gave way to warm weather through the summer months. Hot days and cold nights allowed for steady ripening throughout. A few heat spikes at the end of August encouraged the vines to dig deep in the soils, resulting in highly concentrated fruit with a beautiful balance of generous acidity.



Tasting Notes

“Our 2021 Crémant Demi-sec welcomes aromas of pineapple, lemon zest, glazed orange, and citrus peel, with layers of ginger, cinnamon, honey, and puffed pastry. The palate exhibits a bright zesty entry with a rounded and creamy center that leads to a delicious balance of sweetness and acidity.”

- Winemaker Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	52% Chardonnay, 29% Pinot Noir, 19% Flora
County Composition:	100% Napa
Appellation:	Napa Valley
Harvest Dates:	August 11 - September 15, 2021
Barrel Fermentation:	8%
Alcohol:	12.1%
TA:	0.76 g/100 mL
pH:	3.18
RS:	3.80 g/100 mL
Release Date:	November 13, 2024
Cases Produced:	2,446 (9 liter)
Suggested Retail:	\$47

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