



2018 EXTRA BRUT

Our extra bruts are produced for the growing number of enthusiasts who on occasion desire a very, very dry sparkling wine. These wines are finished with a dosage of between 0.2 - 0.6 g/100 mL of residual sugar, about half that of our other brut offerings. More broadly a progression towards a drier brut has occurred in the sparkling wine world in the past two decades, as producers have been able to develop brighter intensity of fruit flavor in the grapes that they grow. Schramsberg is no exception. Because cooler climate vineyards have produced grapes with not only higher acidity, but also riper Pinot Noir and Chardonnay characteristics, the level of dosage in our brut offerings has decreased by 15-20% through this transition.

With our ninth “Extra Brut” offering, we have given the clarity and depth of some of our finest blocks of the 2018 season an even greater opportunity to balance the crispness and drive of the resulting sparkling wine. Made primarily from the broader and supple Pinot Noir variety, this bottling was aged for over five years on the yeast prior to disgorgement, enabling ample time for it to soften and develop complexity and depth.

This wine is ready to enjoy upon release, but will age beautifully for another 20 years or more. This opulent and racy style matches extraordinarily well with foods that are served raw, such as caviar and ceviche, but will also pair perfectly with cooked foods such as smoked oysters, a mushroom tart, and veal picatta. An antipasto sampling with prosciutto, sopresatta, Gouda, pecorino, artichoke heart, and cured olives will also shine alongside.

The long growing season in 2018 revealed a vintage with concentration without being overripe. Despite a warm February, the growing season started off cooler than the past few vintages. A cool spring meant bloom lasted longer than usual, which resulted in a bountiful crop. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well, and as a result, harvest started two to three weeks later than in recent years. The resulting fruit exhibited exceptional structure with depth of flavor and noticeable brightness.



Tasting Notes

“Our 2018 Extra Brut offers tantalizing hints of yellow apple, pear, strawberry, and orange zest complemented with undertones of pineapple, lemon curd, and rose hip. A crisp entry, carried by layers of grapefruit, apricot, brioche, honey, and baking spice is supported by a tart center and a lingering finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	86% Pinot Noir, 14% Chardonnay
County Composition:	51% Sonoma, 33% Mendocino, 10% Marin, 6% Napa
Appellation:	North Coast
Harvest Dates:	August 29 - September 12, 2018
Bottling Date:	April 23, 2019
Disgorging Dates:	August 29 - September 10, 2024
Barrel Fermentation:	24%
Alcohol:	13.0%
TA:	0.82 g/100 mL
pH:	3.12
RS:	0.50 g/100 mL
Release Date:	November 1, 2024
Cases Produced:	1,546 (9 liter)
Suggested Retail Price:	\$110
Available Formats:	750 mL