

2016 J. SCHRAM ROSÉ

Schramsberg, the pioneer of ultra-premium quality American sparkling wines, is proud to present its fourteenth vintage of our J. Schram Rosé. This sparkling wine is the result of a singular focus to produce a California sparkling rosé as fine as any made in the world.

This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from Schramsberg's collection of 120 cool-climate vineyard sites within the Carneros, Anderson Valley, Sonoma Coast and Marin County. Following secondary fermentation in the bottle, this wine was aged on its yeast lees for over seven years in Schramsberg's historic caves. It was then hand-riddled and finished with a select brut dosage. It is the companion to Schramsberg's J. Schram Blancs and J. Schram Noirs, considered by many to be the ultimate expressions of artisan American sparkling wine.

J. Schram Rosé is the epitome of grace, style and elegance in a glass. It lends itself to be served as an apéritif, with a first course or with a light main course. Fresh crab, scallop ceviche, seared swordfish, roasted poultry, or braised pork loin are all well-suited pairings.

The 2016 vintage was a near-perfect growing season with ideal weather condition throughout. Thanks to a relatively steady and mild July and August, and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness for the light yields that were present.



TastingNotes

“Our 2016 J. Schram Rosé immediately pleases with its copper-tinged, pale salmon color. Its bouquet presents apricot, glazed orange, and strawberry shortcake, balanced by aspects of peach, plum, jasmine, and almond paste. The palate exhibits layers of raspberry, cranberry, cherry pie, and crème brûlée adding complexity to a rich, vibrant, and well-integrated finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

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| Varietal Composition: | 67% Chardonnay, 33% Pinot Noir |
| County Composition: | 50% Sonoma, 26% Napa, 18% Marin, 6% Mendocino |
| Appellation: | North Coast |
| Principal Chardonnay Blocks: | <i>Sonoma:</i> Dutton, Horseshoe Bend, Keefer <i>Napa:</i> Wilkinson <i>Marin:</i> Stevens |
| Principal Pinot Noir Blocks: | <i>Sonoma:</i> Piedra Libre, Nobles |
| Barrel Fermentation: | 54% |
| Alcohol: | 12.3% |
| TA: | 0.85 g/100 mL |
| pH: | 3.10 |
| RS: | 0.75 g/100 mL |
| Harvest Dates: | August 8 - September 19, 2016 |
| Bottling Date: | April 3, 2017 |
| Aging: | 7.5 years en tirage |
| Disgorging Dates: | September 23 - October 3, 2024 |
| Release Date: | November 1, 2024 |
| Cases Produced: | 1,438 (9 liter) |
| Suggested Retail: | \$190 |

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