

J. Schram

2015 J. SCHRAM NOIRS

The Schramsberg team and the Davies Family is thrilled to release the third bottling of J. Schram Noirs, our finest Pinot Noir brut offering. Labeled as the Schramsberg Reserve for decades, we started bottling our special limited Noirs blend in the J. Schram proprietary glass with the 2013 vintage. We now offer our ultimate sparkling wine tier with three selections: Blancs, Rosé, and Noirs. Representing 2% of our annual production, this richly flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. We release this finished sparkling wine nine years after the grapes are harvested, yet this fruitful, dry, toasty and creamy bubbly will age gracefully for decades to come.

Though primarily Pinot Noir, small amounts of select Chardonnay lots are added to the blend to lend additional backbone and length to the palate. Distinct barrel and malolactic fermented lots are also layered in to provide viscosity and depth. Each bottle is aged in contact with its yeast in our historic Diamond Mountain hillside caves for eight years, affording the development of seasoned, roasted and caramelized richness. The yeast is then removed and a finishing dosage, determined through extensive and comprehensive trials, is added to fine-tune the wine's balance of flavor and structure.

J. Schram Noirs is well-suited with a main course, such as fruit-stuffed veal, pork tenderloin, roast duck with mango, cedar-plank grilled salmon, and curried chicken salad. This flavorful sparkling wine can also be served as an apéritif with smoked oysters, caviar and such hard cheeses as aged Swiss Sbrinz, Sonoma Vella Jack, or Irish Coolea.

2015 delivered California vintners a stellar vintage. A mild winter led to an early bud break and was followed by a protracted bloom during an unseasonably cool spring. The resulting lighter crop ripened gradually through moderate summer heat, delivering exceptional quality and an early harvest.



Tasting Notes

“Our 2015 J. Schram Noirs presents a bouquet of candied orange, peach cobbler and caramel apple, interlaced with graham cracker and vanilla notes. A juicy entry on the palate carries layers of lemon-lime and Pink-Lady apple, enhanced with hints of custard, almond paste and honey. A bright and dense center leads to a quenching and long finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

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| Varietal Composition: | 79% Pinot Noir, 21% Chardonnay |
| Appellation: | North Coast |
| County Composition: | 52% Sonoma, 22% Marin, 18% Mendocino, 8% Napa |
| Principal Pinot Noir Blocks: | <i>Sonoma:</i> Nobles, Hurst, Jonive, Piedra Libre <i>Marin:</i> Skywalker, Stevens <i>Mendocino:</i> Juster |
| Harvest Dates: | August 3 - September 21, 2015 |
| Barrel Fermentation: | 41% |
| Alcohol: | 12.8% |
| TA: | 0.86 g/100 mL |
| pH: | 3.11 |
| RS: | 0.7 g/100 mL |
| Bottling Date: | April 4-5, 2016 |
| Aging: | 8 years en Tirage |
| Disgorging Dates: | April 10 - May 24, 2024 |
| Release Date: | September 1, 2024 |
| Cases Produced: | 1,765 (9 liter) |
| Suggested Retail: | \$150 (750 mL) |
| Available Formats: | 750 mL, 1.5 L |

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