



## 2007 RESERVE LATE DISGORGED

With great enthusiasm, we present this one-of-a-kind late disgorged offering of our 2007 Reserve. From the inception of Schramsberg's efforts in 1965, the winery has sought to achieve the greatest elegance and individuality possible in our sparkling wines. The Reserve, now known as the J. Schram Noirs, epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted.

With the original release of this 2007 vintage sparkling wine in September 2015, this offering was aged for seven years on the yeast. For this late disgorged release, we held back a limited number of bottles to receive an additional nine years of yeast contact within our historic Diamond Mountain caves, affording the development of additional seasoned, toasted, and caramelized flavors.

More than 120 cool-climate vineyard sites in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas are farmed each year to grow the best possible fruit for our sparkling wines. Hand-picking, early-morning harvesting, and light pressing of the grapes are critical for maintaining juice quality. A small amount of select Chardonnay is included in the primarily Pinot Noir blend, to lend additional backbone and length to the palate. Distinct barrel and malolactic fermentation lots are then layered in to provide viscosity and depth, prior to the wine going to bottle for its long rest within the caves. Following secondary fermentation within the bottle, the yeast within slowly break down through a process called autolysis, imparting a richness and complexity that can only be achieved through years of patience.

The warmer and drier than normal winter allowed for an early bud break with flowering beginning in the early part of May. The mild temperatures continued through July, paving the way for the start of harvest towards the beginning of August. The vintage is remembered as a drawn-out one due to cool temperatures in August and September, with only a brief heat spike around Labor Day. With no rush to harvest, the grapes were picked at their optimal ripeness for sparkling wine, with delicious flavors, low sugars and high acidities.

### Tasting Notes

"Our 2007 Reserve Late Disgorged exhibits notes of bosc pear, grapefruit, orange zest, and dried apricot layers with hints of baked apple, nutmeg, cinnamon, and brown sugar. Complex flavors of peach, lemon peel, graham cracker, and candied ginger on the palate are supported with a vibrant acidity leading to a fresh and textured finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



<b>Varietal Composition:</b>	76% Pinot Noir, 24% Chardonnay
<b>Appellation:</b>	North Coast
<b>County Composition:</b>	41% Mendocino, 32% Sonoma, 21% Napa, 6% Marin
<b>Principal Pinot Noir Blocks:</b>	
<i>Sonoma County:</i>	Saltonstall
<i>Mendocino County:</i>	Juster
<i>Marin County:</i>	Stevens
<b>Harvest Dates:</b>	August 15 - October 15, 2007
<b>Barrel Fermentation:</b>	40%
<b>Alcohol:</b>	13.2%
<b>TA:</b>	0.74 g/100mL
<b>pH:</b>	2.99
<b>RS:</b>	0.70 g/100mL
<b>Bottling Date:</b>	April 22, 2008
<b>Aging:</b>	16 years
<b>Disgorging Dates:</b>	August 9 - 12, 2024
<b>Release Date:</b>	November 1, 2024
<b>Cases Produced:</b>	234 (9 liter)
<b>Suggested Retail:</b>	\$225 (750mL)
<b>Available Formats:</b>	750mL, 1.5L, 3L

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