



2015 BLANC DE NOIRS

Blanc de Noirs (*white from black*) is the counterpart to Blanc de Blancs (*white from white*). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, producing the first such American sparkler in 1967. The key to producing this Blanc de Noirs is our sourcing of pinot noir grapes from a vast and varied selection of cool-climate vineyards. Pinot Noir from Carneros and Anderson Valley combine with fruit from low-yielding Sonoma and Marin coastal vineyards to develop a sparkling wine with a breadth of fruitful aroma and flavor. Select Chardonnay lots give zest and backbone to the blend.

Making a white wine from a red grape requires great care—hand-picked fruit, early morning harvest, optimal fruit maturity and delicate pressing. A balance of bright flavors, crisp acidity and minimal tannins is achieved. Barrel and malolactic fermentation of wine lots add richness and body. Yeast contact in the bottle harmonizes all the elements together in a mature, toasty style. The youthful fruit character of the wine will develop and soften with additional age in the bottle. With proper storage, this sparkling wine will be delicious for many years, even decades to come.

Schramsberg Blanc de Noirs is particularly well-suited to serve with a variety of foods, including soft and nutty cheeses, macadamia nut-crusted halibut, and pork tenderloin with fresh rosemary and lemon thyme.

The 2015 year delivered California vintners a stellar vintage. A mild winter led to an early bud break, followed by a protracted bloom during an unseasonably cooler spring, which contributed to smaller grape clusters and variable crop size. A steady and moderate weather pattern during ripening allowed for gradual maturity within the grapes and exceptional quality upon harvest.



Tasting Notes

“The 2015 Blanc de Noirs expresses generous aromas of white peach, dried mango and fresh honeycomb, which gradually layer with fragrances of milk chocolate and marzipan. Rich flavors coat the palate with apricot, strawberry cream, almond and dark spice, while a lively acidic backbone gives way to a candied ginger and Mandarin orange finish.”

- Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	81% Pinot Noir, 19% Chardonnay
County Composition:	45% Sonoma, 33% Mendocino, 20% Napa, 2% Marin
Appellation:	North Coast
Harvest Dates:	August 1 - September 21, 2015
Barrel Fermentation:	34%
Alcohol:	12.8%
TA:	0.95 g/100mL
pH:	3.14
RS:	1.04 g/ 100mL
Release Date:	April 1, 2019
Cases Produced:	7,570
Suggested Retail:	\$43

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