

J. Schram

2005 J. SCHRAM

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. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. Representing only 3% of the winery's annual production, the Chardonnay-focused J. Schram blend is assembled from the very best base wine lots of the approximately 250 produced each year. This special bottling is dedicated to Schramsberg's founder, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

Cluster samples from over 90 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation, which enrich aromas and infuse creaminess on the palate. The wine is then aged for a very extended period on the yeast in Schramsberg's historic Diamond Mountain caves; each bottle is riddled by hand, and finished with an exceptional brut dosage.

J. Schram is quite appealing on its own as an apéritif or enjoyed with fresh shellfish, caviar on toast point, smoked salmon, tangy and sharp cheeses, seafood brochettes, cedar-planked lobster, mesquite-grilled quail, or Serrano ham & porcini risotto.

Vintage Notes

A wet March provided great groundwater supply and set up flowering in the latter part of May. A mild, temperate summer followed, allowing for gradual sugar accumulation and slow, event ripening. Delicious flavor development and high acid retention are trademarks of this sparkling wine season.

Tasting Notes

"The 2005 J. Schram shows classic characteristics of a very cool vintage. The aroma is fresh and bright with green apple, ripe grapefruit and pineapple followed by nuances of lemon custard, creme brûlée, and toasted hazelnut. White peach and crisp citrus flavors are carried with accents of tart pear and apple. The palate is furthered layered with sweet, spicy flavors of candied ginger and lemon curd. The texture is both viscous and mouthwatering, and the wine finishes with a long lingering acidity."

– Winemakers Keith Hock and Hugh Davies



Available with or without gift box

Varietal Composition:	86% Chardonnay, 14% Pinot Noir
County Composition:	59% Napa, 31% Sonoma, 6% Mendocino, 4% Marin
Principal Chardonnay Blocks:	
<i>Napa-Carneros:</i>	Schwarze, Hudson, Hyde, Tognetti, Jones
<i>Sonoma County:</i>	Keefer, Hawk Hill
Appellation:	North Coast
Harvest Dates:	September 5 - October 31, 2005
Barrel Fermentation:	40%
Alcohol:	12.5%
TA:	0.87 g/100mL
pH:	3.12
RS:	1.10 g/100mL
Bottling Dates:	April 10 & 11, 2006
Aging:	5 years, 9 months (minimum)
Disgorge Dates:	January 11 - March 12, 2012
Release Date:	April 1, 2012
Cases Produced:	2,897
Suggested Retail:	\$110
Available Formats:	750mL, 1.5L

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