



## 2006 EXTRA BRUT

The “Extra Brut” is produced for the growing number of sparkling enthusiasts who on occasion enjoy a very, very dry sparkling wine. These sparkling wines are finished with a dosage of between 0.3 - 0.6 g/100ml of residual sugar, about half that of the omnipresent “Brut” offerings.

A progression towards a drier “Brut” has occurred in the sparkling wine world in the past two decades as producers have been able to develop brighter intensity of fruit flavor in the grapes that they grow. This transition has absolutely happened at Schramsberg, where cooler climate vineyards have produced grapes with not only higher acidity, but also riper Pinot Noir and Chardonnay characteristics. Because of this, the level of dosage in our “Brut” offerings has decreased by 15-20% through this transition.

With our second Extra Brut offering, we have given the clarity and depth of some of our finest blocks of the 2006 season an even greater opportunity to balance the crispness and drive of the resulting sparkling wine. Made primarily from the broader and supple Pinot Noir variety, this bottling was aged for five years on the yeast prior to disgorgement, enabling ample time for it to soften and develop complexity and depth.

This wine is ready to enjoy upon release, but will surely age beautifully for another two decades or more. This opulent and racy style will match extraordinarily well with foods on the raw side, such as caviar and ceviche, but will also pair perfectly with cooked foods such as smoked oysters, mushroom tarts, and veal picatta. A simple antipasto sampling with prosciutto, sopresatta, Gouda, pecorino, artichoke heart, and cured olives will also shine alongside.

### Tasting Notes

“The 2006 Extra Brut has generous fruitful aromas of mandarin orange, cherry and kefir lime, which evolve with hints of custard and roasted almonds. The palate is complex with flavors of raspberry and tart lime, with hints of candied ginger. Crisp on entry, the wine lingers in the mouth with a persistent yet balanced acidity.”

— *Winemakers Keith Hock and Hugh Davies*



<b>Varietal Composition:</b>	84% Pinot Noir, 16% Chardonnay
<b>County Composition:</b>	66% Sonoma, 17% Marin, 9% Mendocino, 8% Napa,
<b>Appellation:</b>	North Coast
<b>Primary Vineyards:</b>	Saltonstall, Jonive, Monument Tree, Stevens
<b>Harvest Dates:</b>	August 28 - September 11, 2006
<b>Bottling Date:</b>	April 17, 2007
<b>Disgorging Date:</b>	October 3, 2012
<b>Barrel Fermentation:</b>	40%
<b>Alcohol:</b>	13.3%
<b>TA:</b>	0.87 g/100mL
<b>pH:</b>	3.10
<b>RS:</b>	0.40 g/100mL
<b>Release Date:</b>	April 1, 2013
<b>Cases Produced:</b>	939
<b>Suggested Retail Price:</b>	\$75