

MUMM NAPA RESERVE BRUT



STYLE

FOUNDED IN 1983 BY VISIONARY FRENCH WINEMAKER GUY DEVAUX, MUMM NAPA HAS BECOME ONE OF THE MOST POPULAR DESTINATIONS IN THE VALLEY. THE BREATHTAKING WINERY LOCATED IN RUTHERFORD FEATURES A FULL-SERVICE TASTING PATIO, IN-DEPTH WINERY TOUR AND EXCEPTIONAL FINE ART PHOTOGRAPHY GALLERY THAT HOSTS MUSEUM-QUALITY EXHIBITS YEAR-ROUND. FOR NEARLY 25 YEARS, MUMM NAPA HAS CRAFTED SUPERIOR SPARKLING WINES—MARRYING THE EXACTING FRENCH MÉTHODE TRADITIONNELLE TECHNIQUES WITH THE EXCEPTIONAL FRUIT OF NAPA VALLEY.

OUR RESERVE BRUT IS A CELEBRATION of all that is the Napa Valley. This special bottling is both a tribute to our Champagne heritage and a celebration of our commitment to the beautiful and generous Napa Valley. Complex and well-structured, Reserve Brut shows a markedly stronger emphasis on the round, distinctive flavors of yeast aging—toast, spice, biscuit, mocha and toffee. Crafted from the best lots of Pinot Noir and Chardonnay, just 4500 cases are produced each vintage.

TECHNIQUE

This limited-production wine is crafted by carefully selecting fruit from more than 50 separate vineyards. The individually selected lots are kept separate during initial fermentation in order to highlight their vineyard differences and make the most of their specific strengths, for a final blend of finesse, strength and harmony. Only the top 10 to 12 best lots of Pinot Noir and Chardonnay are selected for the final *assemblage* of Reserve Brut every year. An average 36 months of yeast aging adds mouth-filling complexity—with aged flavors of biscuit, bread dough, white blossoms, honey and mocha, while contributing multi-dimensional layers of creaminess and softness.

PROFILE

Elegant, tiny bubbles gently rise to the top of this straw yellow wine with lovely light golden highlights. The ripe fruit flavors that characterize the grapes of the Napa Valley explode in the mouth with rich layers of fresh fig, cherry, vanilla beans and honeysuckle, wrapped in a round and creamy texture and underlined by a crisp acidity and nutty finish. This wine exhibits aromas of white cherry, apricot, melon and biscuit. Wonderfully crafted, this wine stands alone as an aperitif, but pairs beautifully with densely flavored cuisine such as veal, pork, duck and seafood.

Winemaker	Ludovic Dervin
Appellation	Napa Valley
Composition	60% Pinot Noir 40% Chardonnay
Alcohol	12.5%
T.A.	9.7 g/L
pH:	3.00
Dosage	1.1% (Brut)



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NAPA VALLEY