
FROM OUR WINEMAKER

Dear Mumm Napa family,

It's November, and autumn has settled into the Napa Valley. Dry leaves crunch under our feet, the air feels crisp, and the sun sinks down behind the Mayacamas Mountains earlier and earlier each day. In the cellar, this year's wines are finished fermenting and await our blending decisions. The rush of harvest seems so long ago.

This year was one of those "blink and you miss it" vintages. The hot weather in August accelerated ripening and we jumped into gear, picking everything in just five weeks. A slightly earlier start meant the grapes still had the bright acidity we're looking for in sparkling fruit, and the warm days ensured beautiful, ripe fruit flavors. More than other years, this one felt like a race against time to pick everything at just the right moment.

I feel so incredibly fortunate to work with such a fantastic team of people, who made sure every grape was received, pressed into juice, and fermented into wine with the best care possible. Because of this, we have a cellar full of excellent cuvées. The next six weeks will involve countless tastings, quality assessments, and blend trials, until every wine has a destination blend. It's the perfect activity to lead us into the holiday season.

Thanksgiving will be here in a matter of days. I'm still finalizing the dishes I'll prepare, but there's one thing I know will be on the table—a bottle of Sparkling Pinot Noir. I love the way this lighter expression of Pinot Noir unites the varied flavors of the Thanksgiving table. If you're looking for something different this year, the Sparkling Pinot Meunier is another excellent choice.

Whatever you choose to serve, and however you choose to celebrate, I wish you and your family a beautiful day. While our gatherings may be smaller this year, it feels more important than ever to remember everything we're thankful for. When I contemplate my reasons for gratitude, I include each and every one of you on that list.

From all of us at Mumm Napa, we wish you a joyous holiday season!

Cheers,
Tami



Tami Lotz, Winemaker

2016 BLANC DE NOIRS



Blanc de Noirs means “white from blacks,” an apt description for this white sparkling wine. If you have ever cut into a red grape, you’ve probably noticed that the inside is usually white, and the same is true with Pinot Noir. In this wine, the color is extracted from the skins. We send the grapes directly into the presses and gently press the juice away from the skins. Then we ferment the juice in stainless steel tanks. Our winemaking team then carefully selects the best lots to create this blend.

The 2016 Blanc de Noirs has an expressive and fruity nose, with notes of Bing cherry, red apple, orange, and peach. This wine is a balance between fresh fruit and toasty yeast, a result of more than 3 years *en tirage*. You know how good that turkey sandwich tastes the day after Thanksgiving? The only thing to make it better would be this wine.

100% PINOT NOIR

RS: 1.06% (BRUT)

RETAIL: \$50 | CLUB RE-ORDER: \$35

2017 SPARKLING PINOT MEUNIER



Pinot Meunier is one of the three celebrated grapes of Champagne, but it is not planted widely in Napa Valley. We keep a couple of blocks at our estate vineyard and we work with a small group of growers to source as much of this unique, dark-skinned grape as we can find. Meunier means “miller” in French — if you ever see Pinot Meunier on the vine, you might see that the white fuzz on the leaves looks like a dusting of flour. This is one of the first varieties we pick each year, and we bottle a small quantity to showcase the true personality of this special varietal.

This Pinot stands out with its pale copper hue and tart aromas of red apple, orange zest, rhubarb, and pear. Two years *en tirage* adds inviting brioche tones and a toasty finish. It’s the perfect way to toast the beginning of Dungeness crab season or an exquisite choice for the Thanksgiving table.

97% PINOT MEUNIER, 3% PINOT NOIR

RS: 1.07% (BRUT)

RETAIL: \$45 | CLUB RE-ORDER: \$32

2015 BLANC DE BLANCS RESERVE



Blanc de Blancs means “white of whites,” and only white grapes go into this delightful sparkling wine. We pick Chardonnay and Pinot Gris grapes by hand during the cool morning hours and ferment individual vineyard lots separately at cool temperatures to preserve freshness and fruit intensity. Ten percent of this 2015 blend is aged in French oak, lending a lovely spice element. Nearly four years of leisurely aging *en tirage* adds wonderful complexity, and the small dosage adds balance.

With a typical Blanc de Blancs nose of lemon curd, green apples, biscuit, and a hint of roasted hazelnuts, the bright acidity leads into a beautiful, long finish. It’s a classic Chardonnay with a Napa twist. This wine would love to spend some time with your Sunday fried chicken or a sushi spread.

91% CHARDONNAY, 9% PINOT GRIS

RS: 0.9% (BRUT)

RETAIL: \$44 | CLUB RE-ORDER: \$31

2012 DVX



DVX represents the pinnacle of our winemaking efforts each year — our *tête de cuvée*, or highest offering. Each year's DVX release honors our founding winemaker, Guy Devaux, and his vision for a flawlessly balanced sparkling wine, equal parts Pinot Noir and Chardonnay.

DVX is a vintage sparkling wine, crafted using only the finest grapes from each year's harvest. It is the first blend to be prepared during assemblage and is bottle aged for a minimum of six years. These prestigious sparkling wines, cherished by collectors and Mumm Napa enthusiasts, will continue to improve for another 10 to 20 years and are an unforgettable way to toast milestone birthdays and anniversaries, new partnerships, and special gatherings.

50% PINOT NOIR, 50% CHARDONNAY

RS: 0.8% (BRUT)

RETAIL: \$75 | CLUB RE-ORDER: \$53

2013 DVX



It's rare that two large vintages follow each other, but that was the case with 2012 and 2013. A slight reduction in 2013 crop volume yielded more concentrated flavors and more defined structure, allowing us to make beautiful wines that can be aged for an additional 10 to 15 years. Only seven small lots were chosen for the 2013 DVX, and we fermented ten percent of the blend in older barrels to impart some gorgeous spice accents and a rich mouthfeel.

Pear, red apple, and orange zest notes are complemented by aromas of toasted bread and oak spice, with an unmatched depth after a full 68 months *en tirage*. The 2013 DVX is a big wine that can hold its own with richer foods — try it with dishes like lasagne bolognese and triple-cream cheese.

50% PINOT NOIR, 50% CHARDONNAY

RS: 0.8% (BRUT)

RETAIL: \$70 | CLUB RE-ORDER: \$49

2015 DVX ROSÉ



After blending our DVX each year, we set some aside and add a small amount of Pinot Noir to give this sparkling wine its gorgeous color. In 2015, we began harvesting on July 22 — our earliest start ever. The early season meant grapes were harvested with bright acidity, and the year's small crop produced concentrated fruit flavors, especially in Pinot Noir. Only seven wines were selected for the DVX blend in 2015.

The pale pink salmon color invites you in with aromas of peach, raspberry, strawberry, and juicy orange. The lively mousse and balanced acidity lead into a long, graceful finish. It's a perfect accompaniment to prosciutto-wrapped pears while wrapping gifts. You could age it in your cellar for up to 15 years, or toast the long-awaited arrival of 2021.

52% PINOT NOIR, 48% CHARDONNAY

RS: 0.92% (BRUT)

RETAIL: \$80 | CLUB RE-ORDER: \$56

BRUT RESERVE ROSÉ 1.5L



Our Brut Reserve Rosé is an assemblage of up to 20 different vineyard lots and 30 different blending components. The characteristic coral pink tint comes from a small amount of Pinot Noir fruit, left to ripen fully on the vine, which is then fermented in traditional Burgundian fashion and added to the blend. To further enrich the wine, we age 20% of the base wine in French oak barrels prior to the secondary fermentation in bottle. The final blend spends 36 months *en tirage*, which fosters its creamy texture and rich mid-palate flavors.

Our Brut Reserve Rosé displays fresh, fragrant strawberry jam and dark plum aromas. Creamy and impressively dense on the palate, its bright red fruit flavors pick up a pleasing dash of spice in the long, crisp finish.

66% PINOT NOIR, 34% CHARDONNAY

RS: 1.08% (BRUT)

RETAIL: \$90 | CLUB RE-ORDER: \$63

2017 SPARKLING PINOT MEUNIER



Blanc de Blancs translates to “white of whites,” meaning we use only white grapes to make this wine. Individual vineyard lots are fermented separately at cool temperatures in stainless steel tanks to preserve freshness and fruit intensity. Ten percent of this blend aged in French oak, lending a nice spice element to the wine.

After longer aging, this magnum release is all about toasted bread and yeasty richness. Notes of pear, green apple, Meyer lemon, and mandarin complement the toastiness, with a hint of nutmeg from the oak. The delicate mousse leads into a long and nutty finish.

This wine is a great compliment to richer dishes such as lobster macaroni and cheese or fried chicken, but it’s also lovely served alongside oysters.

82% CHARDONNAY; 18% PINOT GRIS

RS: 1% (BRUT)

RETAIL: \$125 | CLUB RE-ORDER: \$88

2015 BLANC DE BLANCS RESERVE



2013 was the second of three generous vintages, with overall quantity coming just under that of 2012. The slight reduction in quantity allowed for excellent quality, with fantastic concentration of flavors and a structure that lends itself to long aging. This 2013 Devaux Ranch Blanc de Blancs is a blend of several blocks of Chardonnay from our estate vineyard in Carneros.

This wine opens with notes of brioche, yellow apples, quince, fresh cream, and Meyer lemon zest. The frothy mousse gives way to a richly textured mid-palate with great acid and a long, biscuit finish. Enjoy this wine with poached white fish with lemon, or a steaming bowl of linguine and clams.

100% CHARDONNAY

RS: 1.06% (BRUT)

RETAIL: \$125 | CLUB RE-ORDER: \$88

2012 RSRV BLANC DE NOIRS



The RSRV Blanc de Noirs 2012 vintage is made from Pinot Noir from Verzenay, a Grand Cru grown to the north of the Montagne de Reims. The minerality that typifies this terroir produces a clear, high-quality Pinot Noir, giving this vintage an elegant complexity. Characterized by its aromas of yellow fruit and toasted brioche notes, this Champagne has a long and beautifully intense finish on the palate.

A minimum of six years aging in cellars and a minimal dosage of six grams per liter reveal the structure and aromatic richness of this vintage.

RSRV Blanc de Noirs 2012 reveals notes of candied citrus fruit and apricot, dried fruits and sweet pastry, with additional vanilla, grilled and toasted notes. This wine can be enjoyed with game birds, mushrooms, an aged Comté cheese or Gouda, or a bitter chocolate dessert.

100% PINOT NOIR

RS: 0.60% (BRUT)

RETAIL: \$85 | CLUB RE-ORDER: \$60

**Ship To Selection*

2014 RSRV BLANC DE BLANCS



RSRV Blanc de Blancs 2014 is exclusively made of Chardonnay from the Cramant terroir, one of the 17 villages from Champagne ranked Grand Cru. Located in the heart of Côte des Blancs, this vineyard — property of Maison Mumm since 1882 — benefits from ideal weather conditions and a chalk soil, adding liveliness and elegance to the delicacy of Chardonnay. Produced in limited quantities, the RSRV Blanc de Blancs bottle has a distinctive narrow neck, which allows the wine to develop more slowly for a longer preservation.

Following a cold and damp start to the summer, weather conditions evolved favorably from August 15th onwards. Consequently, the grape harvest began very early, on September 8th, and continued until September 20th, according to the particularities of each plot of vines. The harvest was good quality, abundant — particularly with the Grand Crus of Avize, Mesnil, and Cramant — and healthy, offering a potential alcohol content of 10, a low pH, and acidity of 7.8 g/l when perfectly matured.

The color is light and bright with delicate bubbles. The nose reveals scented notes of citrus, fresh flowers, and white fruits. The attack is elegant and subtly mineral, with a creamy texture leading to an intense, expressive finish. RSRV Blanc de Blancs pairs beautifully with seafood such as lobster, scallops, or sushi.

100% CHARDONNAY

RS: 0.60% (BRUT)

RETAIL: \$85 | CLUB RE-ORDER: \$60

**Ship To Selection*

MUMM NAPA



WISHING YOU A WONDERFUL HOLIDAY SEASON

