Dear Club Vivant Member,

The new growing season is underway in the Napa Valley. The young shoots are unfurling their bright leaves, transforming the vines into the vibrant green of spring. In the cellar, we are busy tirage bottling our 2018 wines. We add more yeast along with a small amount of extra fine pure cane sugar and seal them tightly. During the secondary fermentation, which we call the prise de mousse—literally, “capturing the sparkle,”—the yeast consumes the additional sugar to produce alcohol...and, of course, bubbles!

As the yeast expires during its leisurely bottle aging, it releases gorgeous toasty and biscuity aromas, as well as the proteins that give the mouthfeel more creaminess. The longer the wine is aged, the richer it will taste and the more delicate the bubbles will be. Once we have laid all our wines down, it will be time to prepare our tanks for the 2019 harvest. It’s this unending cycle that speaks to a winemaker’s heart—each vintage wonderfully unique but following the same cycle as the vintages before.

At Mumm Napa this cycle of tradition extends to our entire team, from vineyards to visitor center. Our hospitality team, truly part of our Mumm Napa family, worked alongside our winemakers to taste and select the finishing dosage for the 2015 Blanc de Noirs Staff Blend included in this month’s shipment. This exquisite limited-release sparkling white, crafted entirely from Pinot Noir grapes, enchants with delicate aromas of plum, vanilla, raspberry, and nectarine. It’s a delightful companion for your own spring tradition, whether that’s a stylish sushi platter or a fresh arugula salad topped with ripe strawberries and creamy goat cheese.

From our family to yours, Cheers!
Ludo
At Mumm Napa, we know the success of our wines is the result of efforts of our entire team, from vineyards to the visitor center. Three values passed on by our founding winemaker Guy Devaux are pride, family, and tradition. In that spirit, we invited our hospitality family members to work with the winemaking team in creating a unique blend for this limited release Blanc de Noirs. We are proud of this collaboration and we hope you enjoy this wine as much as we do.

The 2015 Blanc de Noirs, Staff Blend opens with delicate aromas of plum, vanilla, raspberry, and nectarine. The round and juicy attack is complemented by bright acid and minerality, leading to a long and structured finish, with accents of grilled bread.

Enjoy this Blanc de Noirs with sushi or a strawberry and arugula salad topped with creamy goat cheese.

We pick the Chardonnay for this Blanc de Blancs Reserve by hand during the cool morning hours to ensure it arrives at the winery in pristine condition. Individual vineyard lots are fermented separately at cool temperatures in stainless steel tanks to preserve freshness and fruit intensity. Forty-two months aging en tirage brings wonderful complexity to the wine, and the small dosage added after disgorging balances a bright acidity.

When tasting through the 2013 base wines, only 3 special lots were chosen for the final Blanc de Blancs blend. In the style of classic Mumm Napa Blanc de Blancs, this wine has aromas of Meyer lemon, Golden Delicious apples and pears, with yeasty biscuit notes and pleasant minerality. Lively mousse, bright acid, and notes of vanilla lead into the long, elegant finish. This wine would pair nicely with a spring vegetable and goat cheese tart. Alternately, celebrate the return of the great American pastime; pair these bubbles with fried chicken and baseball.
BRUT RESERVE ROSÉ

Our Brut Reserve Rosé is an assemblage of up to 20 different vineyard lots throughout the Napa appellation and 30 different blending components to achieve our house style.

The characteristic coral pink tint on this sparkling wine comes from a small amount of Pinot Noir fruit, which is fermented in traditional Burgundian fashion. A long cold soak prior to fermentation extracts color and flavor, but little tannin, from this mini-lot of Pinot Noir. To further enrich the wine, 20% of the base wine is aged in French oak barrels prior to the second fermentation in a bottle.

Our Brut Reserve Rosé displays fresh, fragrant strawberry jam and dark plum aromas. Pair this versatile and balanced sparkling wine with roast turkey or ham and soft cheeses.

2011 DVX

The 2011 growing season was long and cool, allowing for the development of great flavors without compromising the bright acidity that is the hallmark of Mumm Napa sparkling wines. Forty percent of the blend was fermented in older barrels, contributing a beautiful spice note and rich mouthfeel to the wine.

Aromas of crème anglaise, Meyer lemon, and red apple open up into notes of hazelnut, pie crust, and oak spice. Bright acidity leads into a creamy mid-palate with notes of brioche, followed by a long, toasty, and spicy finish.

The brightness of the 2011 vintage calls for something rich, like a lobster risotto or a simple fettuccine alfredo.
Every year, DVX Rosé starts as a base wine blend of 50% Chardonnay and 50% Pinot Noir. We then add a small amount of red Pinot Noir to give the wine its beautiful pale pink color. Only 12 lots of Chardonnay and Pinot Noir were selected for the final 2011 DVX blend. 25% of the blend was fermented in oak, lending a hint of toast and spice to the wine. After tirage bottling and secondary fermentation inside the bottle, the wine was aged in bottle on the fermentation lees for 43 months. The wine was disgorged as a brut style and aged another eleven months on the cork before release.

On the nose, this wine explodes with notes of cherry, fig, wild strawberry, and orange zest. Biscuit aromas from the yeast add complexity and depth. It is rich and creamy with bright acidity and pleasant toasty, nutty characters from the time on the yeast. Fruit notes of cherry and fig lead to a long finish accented by notes of orange marmalade.

Enjoy this wine with a winter squash risotto, or as a complement to a brunch with friends and family.

The 2012 growing season was ideal and abundant, with lots of sunshine and warmth, without intense heat spikes and a very low disease pressure. Every year, DVX Rosé starts as a base wine blend of 50% Chardonnay and 50% Pinot Noir. Only ten lots of Chardonnay and Pinot Noir were selected for the final 2012 DVX Rosé blend. We then add a small percentage of red Pinot Noir still wine to create the beautiful light pink pomelo color and accentuate the wild red berry flavors.

2012 DVX Rosé is an explosion of white and red berry flavors, with creamy layers of fresh fig, black cherry and vanilla beans, underlined by a crisp and refreshing acidity. A perfect match for a wide selection of foods, from sushi, salmon tartare, to roasted duck or even chocolate dessert.

Enjoy this wine with a winter squash risotto, or as a complement to a brunch with friends and family.
2015 CHARDONNAY

The grapes for this Chardonnay were harvested by hand in order to preserve the integrity of the berries. The fruit was picked early in the morning and delivered cold to our facility. We utilize low pressure for a very long time to extract the clear juice out of the berries. The juice is then settled overnight at a cold temperature, racked off the heavy juice lees and moved directly into barrels. The yeast lees are stirred every two weeks for 3 to 4 months in order to enhance the structure of the wine.

This wine has a sunny yellow color with aromas of golden apples, white peach, apricots and honeysuckle, with hints of vanilla, warm spices and ripe banana. The finish is long and lush, with a crisp acidity balancing the fruit and spices. Pair this Chardonnay with poultry, veal, seafood pasta dishes in creamy sauces, grilled shrimp and salmon.

2015 PINOT NOIR

This vibrant Pinot Noir exhibits wild red and black berry aromas of cherries, cranberries, and wild strawberry, with a hint of clove spice and toasted oak. Floral tones of violet and lilac highlight the bouquet of this very elegant and complex wine with a silky texture. The finish is long, with a nice balance of red berries and spices with notes of cranberry, red plums, and fresh cedar wood.

Pair this wine with lamb chops, oxtail, roasted chicken or dense pasta dishes.

100% CHARDONNAY
RETAIL: $32 CLUB RE-ORDER: $23

100% PINOT NOIR
RETAIL: $40 CLUB RE-ORDER: $28
**2017 PINOT NOIR**

Each year, we select some of the best blocks and clones from the Devaux Ranch for this program. We ferment each clone separately in small, open-top tanks, to enhance the fruit character and structure. After pressing, the wine is transferred into French oak barrels (30% new) for aging. 2017 saw the Napa Valley break free from drought for the first time in 5 years, with soaking rains to start the year, filling reservoirs and replenishing ground water. Fruit quality was excellent, and it was one of those years when everything was ready to come in at once.

This wine has rich notes of black cherry, plum, blackberry, and fig jam, complemented by hints of tobacco, baking spice, and vanilla.

Pair with a Margarita pizza, duck breast with cherries, or a rich mushroom fettuccine.

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**G.H.MUMM CORDON ROSÉ**

This wine is a truly independent spirit, a refreshing antidote to the floral and sweet fruit flavors of traditional rosés. Cellar Master Didier Mariotti selected bold and distinctive Pinot Noir wines from some of Champagne’s most prestigious villages. Accounting for 60% of the final blend, they endow the cuvée with a character all its own. The red grape’s strength and personality dominate the fruitiness of Pinot Meunier and the elegance of Chardonnay to create a lively, refreshing wine that is the perfect choice for summer celebrations. Almost two years aging in the cellars encourages the building intensity of Cordon Rosé.

Delicate color takes the center stage – a luminous pale pink salmon, enlivened by shades of orange. Discover intense fruit aromas of strawberries, cherries and red currants, with a swirling undercurrent of vanilla and caramel. The taste is lively, energetic and perfectly dry in the attack, with a long savory finish.

Experiment with seafood pairings, charcuterie, or spicy Asian and African dishes. Cordon Rosé is the perfect choice for relaxing at sunset with friends or embracing sunny days and living in the moment. Welcome warmer weather with a glass of the season’s best!
In 1882, G.H. Mumm bought some vines in the village of Cramant, on the highly prized Côtes des Blancs, right in the heart of the Champagne region. This Chardonnay Grand Cru is fresh and elegant – a remarkable Champagne with matchless precision and finesse.

The 2012 vintage put a stop to the decade of high-yield harvests in Champagne. The atrocious weather until late July caused a decline in production. The good news is that this decline led to a late, ripe and healthy harvest. With an average of 12% alcohol, the vintage is as rich in sugar content as 2003. Cramant has practically the same acidity as in 2011, but with an additional degree of alcohol, therefore the wines are more mature and energetic.

Light and delicate bubbles dissolve in a bright and luminous liquid, shot through with green and soft yellow glints. On the nose, Blanc de Blancs reveals notes of scented white blossoms, lemon, fresh fruits and chalk. A very elegant and subtly mineral attack with a creamy texture leads into a smooth body and an intense expressive finish that testifies to its aging potential.

Blanc de Blancs is a perfect match for seafood and fish; oysters, lobster served with spring vegetables, sushi or scallop carpaccio.
Roll up your sleeves and toast the best of summer at our annual Lobster Dinner. Fresh Maine lobster, award-winning Mumm Napa sparkling wines, and one of Napa Valley’s most scenic locations make this a truly one-of-a-kind experience. This popular event sells out each year, so don’t delay and RSVP soon!

LOBSTER DINNER
on the Vineyard Green

DATE
SATURDAY, JUNE 8 & SATURDAY, AUGUST 3

TIME
7:00 PM – 10:00 PM

PRICE
$215 | $180 FOR CLUB MEMBERS*

RESERVATIONS
PLEASE CALL 1.800.686.6272

*Prices do not include tax.

Come celebrate the end of harvest with us on the Vineyard Green! Enjoy live music and stunning vineyard views while feasting on traditional Spanish paella prepared on-site and paired with delicious Mumm Napa bubbles.

HARVEST CELEBRATION
on the Vineyard Green

DATE
FRIDAY, OCTOBER 18

TIME
6:00 PM – 8:00 PM

PRICE
$55 | $45 FOR CLUB MEMBERS*

RESERVATIONS
PLEASE CALL 1.800.686.6272

*Prices do not include tax.
STRAWBERRY AND ARUGULA SALAD
TOPPED WITH CREAMY GOAT CHEESE

Pairs with 2015 Blanc de Noirs, Staff Blend
SERVINGS: 4

Salad:
8 C arugula
2 C fresh strawberries, sliced
½ C chopped walnuts or pecans
4 oz goat cheese

Dressing:
4 T olive oil
2 T balsamic vinegar
1 T honey
1 lemon or lime, juiced
Salt and pepper, to taste

Whisk dressing until combined. Toss with arugula and strawberries. Plate and garnish with nuts and crumbled goat cheese. Serve with a chilled glass of our 2015 Blanc de Noirs, Staff Blend.