

---

## AN UPDATE FROM OUR WINEMAKER

---

Dear Club Vivant Member,

This letter marks a new chapter for me, as I move on to special winemaking projects within the team and pass the Mumm Napa torch to the exceedingly capable hands of Tami Lotz, who has served on our winemaking team for the last 16 years. As I reflect upon my 17 years of winemaking at Mumm Napa, I am thinking about the three guiding principles established by our founding winemaker Guy Devaux: “Family, Pride, and Tradition.”

Since the beginning, Mumm Napa has been a welcoming and nurturing *family* to each of its customers and employees, myself included. My first day as head winemaker also happened to be Tami’s first day as an intern, and we forged a long-lasting bond from that day, marked by equal parts hard work and fun, memorable moments. If you define success as building strong, trusting relationships with the people you encounter throughout your career, Mumm Napa has certainly been a huge success for me. Seeing Tami grow, thrive, and take the reins of winemaking here has been a deeply rewarding experience.

Everyone at Mumm Napa puts a tremendous amount of *pride* into their work, whatever the task at hand. This commitment shows in the quality of our wines and our focus on teamwork. It is truly the daily attention to every detail that makes the difference between good wines and world-class excellence.

*Tradition* extends beyond the way we craft our wines to how we welcome and interact with our visitors. Mumm Napa has long maintained a tradition of gracious, unpretentious hospitality, educating each guest about the meticulous craft behind our wines and delighting them with a memorable experience.

The greatest joy in my work here has been to see how our wines bring happiness to the special moments in peoples’ lives, from first dates and weddings to simple Tuesday toasts with family and friends. I will always be a passionate fan of Mumm Napa, and I know you will be in wonderful hands with Tami and her team.

Cheers,  
Ludo



Ludovic Dervin, Winemaker



## G.H. MUMM RSRV CUVÉE 4.5

RSRV Cuvée 4.5 is a unique blend of five of Maison Mumm's Grand Cru terroirs. Pinot Noir—from Verzenay, Aÿ and Bouzy—confers power and structure, as well as fresh, generous aromas. Chardonnay—from Cramant and Avize—lends elegance and liveliness, as well as tangy citrus notes. The grapes are pressed and vinified separately before being blended with reserve wines. For the finishing touch, the dosage liqueur—a light dosage of 6 grams per liter—is sourced from these same Grand Cru terroirs. Produced in limited quantities, this Champagne ages for a minimum of four years in the cellars before it is ready to be enjoyed. The specific shape of the bottle, with its slender neck, enhances the evolution and conservation of the wine.

RSRV Cuvée 4.5 is yellow with glints of gold. The nose gives an initial impression of fresh notes of white and yellow fruit, developing into fruit marmalade, honey, nougat and vanilla, with a hint of roasted coffee and mocha. The palate is frank with a lively attack, which gradually develops into fullness. This is a complex, harmonious, gourmet Champagne.

Pair with delicate fish such as turbot, or lamb and chanterelle mushrooms.



60% PINOT NOIR, 40% CHARDONNAY

RS: 0.6% (BRUT STYLE)

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

## 2011 DVX\*

Each year we honor our founding winemaker, Guy Devaux with a special blend to highlight the vintage. We have only one rule: the blend must be 50% Pinot Noir and 50% Chardonnay. From there, it's carte blanche for the winemaking team to select the very best vineyard lots that promise a balance between elegance, power, and age-ability. Usually fewer than 10 lots will make the cut.

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. Seven special lots were selected to blend the 2011 DVX. Forty percent of the blend was fermented in older barrels, contributing a beautiful spice note and rich mouthfeel to the wine. Because of the bright acidity, this wine shows excellent longevity.

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.

50% PINOT NOIR | 50% CHARDONNAY  
RS: 0.9% (BRUT STYLE)  
RETAIL: \$70 | CLUB RE-ORDER: \$49

*\*DVX wines included in Collector's and DVX club selections only*



## 2014 BLANC DE BLANCS RESERVE

Blanc de Blancs translates to “white of whites,” meaning we use only white grapes to make this wine. We pick the Chardonnay and Pinot Gris 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. Ten percent of this 2014 blend is aged in French oak, lending a nice spice element to the wine. Forty-six months aging en tirage brings wonderful complexity to the wine, and the small dosage added after disgorging balances the wine’s bright acidity.

This wine opens with lovely aromas of lemon curd, toasted bread, green apples, and hazelnut. Hints of peach and melon play in the background, complements of the Pinot Gris. On the palate, the toasted bread notes are balanced with juicy apple flavors and just a touch of spice from the oak. A delicate and refined mousse leads into a long and nutty finish.

The beautiful acidity in this wine is a great complement to richer dishes such as lobster macaroni and cheese or fried chicken, but it’s also lovely served alongside oysters or as a complement to relaxing weekend brunch.

82% CHARDONNAY, 18% PINOT GRIS  
RS: 1% (BRUT STYLE)  
RETAIL: \$44 | CLUB RE-ORDER: \$31



## SPARKLING PINOT NOIR

Each year, we ferment some of our Pinot Noir on the skins to make red wines. These wines are used to bring color to our rosés, and they are also used to create this beautiful red sparkling wine.

Fermentations are managed so as to focus on enhancing fruit character and color, and not extracting too many tannins. The Sparkling Pinot Noir is aged for a shorter period on the yeast in order to allow the personality of the fruit to play the starring role.

This magenta-colored wine explodes with aromas of Bing cherry, plum, and blackberry, with a hint of baking spice. On the palate, the mousse is soft, allowing the fruit character to shine. This wine is more powerful than our other sparkling wines, with excellent structure and a long, dark cherry finish.

Always an excellent wine to serve with Thanksgiving dinner, this wine also pairs beautifully with all things mushroom. Think wild mushroom pappardelle or a thick-cut pork chop with sautéed mushrooms.



100% PINOT NOIR

RS: 1.33% (BRUT STYLE)

RETAIL: \$38 | CLUB RE-ORDER: \$27

## 2014 DEVAUX RANCH\*

Devaux Ranch is our estate vineyard in Carneros. It sits on 110 acres of rolling hills and is named for our founding winemaker, Guy Devaux. The vineyard is planted to all four varieties used in Mumm Napa sparkling wines: Chardonnay, Pinot Noir, Pinot Meunier, and Pinot Gris. Each year we create a single vineyard blend that expresses the best of that particular vintage. Although the blend is always changing, we aim to let the unique character of the vineyard shine.

This wine has an incredibly complex nose, with aromas of red apple, fresh baked bread, orange zest, yellow peach and strawberry, along with hints of vanilla and toasted hazelnuts. The bright acidity is completed by good structure and a long finish with lingering toasty notes.

This would be an excellent wine to serve with Thanksgiving dinner or a nice cheese board.



63% CHARDONNAY, 19% PINOT NOIR,

18% PINOT MEUNIER

RS: 0.9% (BRUT STYLE)

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

*\*Special Preference Selection*

## UPCOMING EVENT AND PAIRING RECIPE



### HARVEST CELEBRATION *on the Vineyard Green*

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

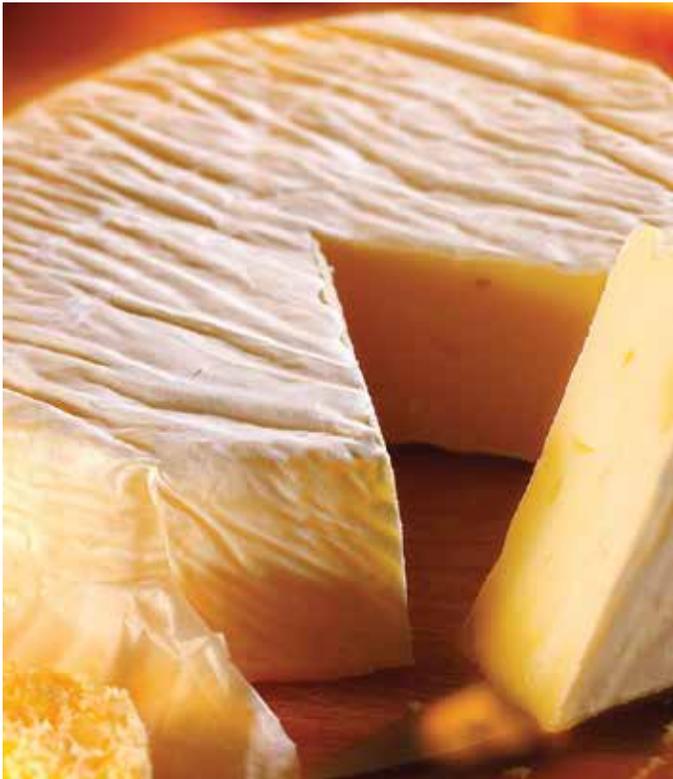
**DATE**  
FRIDAY, OCT. 18

**TIME**  
6:00 PM–8:00 PM

**PRICE**  
\$55 | \$45 Club Vivant Members\*

**RESERVATIONS**  
Please call 1.800.686.6272  
\*Prices do not include tax.

### BAKED BRIE EN CROÛTE



*Pairs with our Sparkling Pinot Noir*  
SERVINGS: 8

PREP TIME 30 MINUTES

1-10 x 14 inch sheet  
thawed frozen puff pastry  
3 tablespoons sun dried tomato pesto  
1-12-ounce wheel Brie cheese  
1 large egg beaten with  
1 teaspoon water  
24 baguette slices (about ¼ inch thick)

Preheat the oven to 425°F. Lay the sheet of puff pastry on a work surface, flat. Spoon the sun dried tomato pesto in the center. Thinly slice the rind off the top of the wheel of Brie and put the cheese, cut side down, on the filling. Fold the puff pastry up around the cheese and pleat or pinch the edges and fold them down tightly to close the pastry over the cheese, turn over again so pleats of pastry are on bottom. Brush the egg-water mixture over the top and sides of the puff pastry. Make a couple of slits in the top with a knife. Place on a baking sheet and bake 15-20 minutes, or until golden brown.

Serve warm, on a platter with the baguette slices.