

MUMM NAPA

CUVÉE M RED

Achieving the correct balance between the depth and richness of a complex red wine and the elegant méthode traditionnelle requires exceptional grapes and winemaking artistry. Cuvée M Red is one of our most requested winery exclusive releases.

METHOD: To create the Cuvée M Red, a five-day whole berry cold soak extracts fresh fruit and red berry flavors as well as deep colors before fermentation begins. After fermentation, wine is quickly pressed off the skins to avoid overextraction of harsh tannins. The red wine completes fermentation in French oak, adding spice and structure. To achieve the wine's sparkling transformation, the red wines become part of a "tirage" - a blend of the base wine, yeasts and sugar - then are bottled for the secondary fermentation. The wine is disgorged with a Syrah-based liquor dosage, which brightens the black berry and smoky spice tones.

PROFILE: A deep, dark ruby in the glass, Cuvée M Red has a gorgeous red wine nose of cassis, red plums and elderberries with hints of tobacco and cardamom.

OCCASION: Wildly versatile, Cuvée M Red is fantastic for pairing with anything from BBQ to a holiday hors d'oeuvres spread.



BLEND

96% Pinot Noir
4% Syrah

RESIDUAL SUGAR (DOSAGE)

2.84%

STYLE

Sec

ALCOHOL

12.5

TA

6.7 g/l

PH

3.42

TIME EN TIRAGE

18 months

AGING POTENTIAL

Drink now



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1-800-967-7700 | mummnapa.com
8445 Silverado Trail Rutherford, CA 94573