

# MUMM NAPA

## BRUT PRESTIGE EXTENDED TIRAGE

The Brut Prestige Extended Tirage sparkling wine is based on the Mumm Napa Brut Prestige, but left sur lees (on the yeast) for an extended period of time for added depth and richness. During this time, the yeast breaks down, which yields greater textures and flavors.

**METHOD:** Grapes are picked mainly at night—exclusively by hand—and delivered to the winery in signature “small yellow boxes.” At the winery, fruit is hand-delivered to the presses and slowly de-juiced at low pressure, with the four press fractions kept separate. Low-temperature primary fermentation, done mostly in stainless steel, enhances fruit tones and preserves freshness. Individual lots are kept separate during initial fermentation to fully express the vineyards’ individual strengths and subtleties. For the Brut Prestige Extended Tirage bottling, the wine is aged on its fermentation lees for 30 months in our cellars before disgorging.

**PROFILE:** One of the first things you will notice is a light vanilla aroma on the nose. The palate highlights flavors of fresh bread dough, green apples, honey and fig, with an incredible foundation of citrus tones.

**OCCASION:** This very special wine should be enjoyed slowly with your favorite people.



### BLEND

42% Chardonnay  
53% Pinot Noir  
3% Pinot Meunier  
2% Pinot Gris

### RESIDUAL SUGAR (DOSAGE)

1.10%

### STYLE

Brut

### ALCOHOL

12.5%

### TA

9.0 g/l

### PH

3.06

### TIME EN TIRAGE

30 months

### AGING POTENTIAL

3-5 years



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EVERYDAY CELEBRATIONS

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