NV BRUT ROSÉ

Our signature rosé has an eye-catching pink-coral color, robust red fruit flavors, and an elegant finish. Pinot Noir is responsible for the wine’s soft texture and forward fruitiness, while the Chardonnay contributes structure and elegance.

TASTING NOTES

Our Brut Rosé features fresh vivid aromas of black cherries, red berries, and citrus followed by soft red fruit flavors that are rich and mouth-filling, yet retain the elegant character that is Mumm Napa’s trademark.

VINEYARDS

Each harvest, the Brut Rosé blend is comprised of the best grapes selected from up to 50 grower locations throughout the Napa appellation. The grapes are hand-harvested during the crisp morning hours to ensure they arrive at the winery in pristine condition.

WINEMAKING

The individual vineyard lots are fermented separately at cool temperatures in small stainless steel tanks to preserve freshness and fruit intensity. A few select lots are aged in French Oak barrels to add depth, complexity, and spiciness to the final blend. A small amount of red Pinot Noir is added to the blend before bottling to create the beautiful pink-coral color. An average of 18 months’ yeast aging adds complexity, contributing subtle bread dough flavors and layers of creaminess. The wine is then disgorged and a dosage added back to balance the wine’s acidity. The dosage includes a Pinot Noir fermented in traditional Burgundian fashion, which contributes an extra measure of depth, color, and robust fruitiness.

PAIRING SUGGESTIONS

This wine will pair nicely alongside a plate of creamy cheeses, grilled salmon, roast duck, or spicy Italian or Asian dishes.

WINEMAKING NOTES

BLEND | 80% Pinot Noir and 20% Chardonnay

APPELLATION | Napa County

RESIDUAL SUGAR (DOSAGE) | 1.15%

STYLE | Brut

ALCOHOL | 12.5%

TA | 7.0 g/l

PH | 3.10

TIME EN TIRAGE | 18 months

AGING POTENTIAL | Drink Now