

MUMM NAPA

SPARKLING PINOT NOIR

Superb red sparkling wines are relatively rare. Achieving the correct balance between the depth and flavor of a full, complex red wine and the elegance associated with méthode traditionnelle wines requires true talent. We have achieved this with the Sparkling Pinot Noir, a wine that first debuted to great acclaim at the Napa Valley Vintner's Association Trade Barrel Auction in February 1997.

METHOD: Each year, we ferment some of our Pinot Noir on the skins, with the purpose of making a red wine that will lend some of its color to our rosés. We ferment a little extra to blend this club favorite, our Sparkling Pinot Noir. We bottle ferment this red sparkling wine with a touch less sugar, resulting in a softer mousse, and age it on the lees for only a short time to really allow the fruit to take center stage.

PROFILE: The gorgeous, ruby red color of this wine is your welcome into aromas of black currant, plum, blackberry, and red delicious apples. On the palate, the wine is incredibly juicy, with notes of Bing cherries and plums. This wine is made in a brut style, resulting in a crisp and dry mouthfeel, with bright acid. The tannins are soft, lending structure to the wine, and the long, fruity finish invites you back for more.

OCCASION: Enjoy this wine as a complement to duck, or as part of your Thanksgiving feast.



BLEND
100% Pinot Noir

RESIDUAL SUGAR (DOSAGE)
1.5%

STYLE
Brut

ALCOHOL
13.0

TA
6.4 g/L

PH
3.21

TIME EN TIRAGE
13 months

AGING POTENTIAL
3-5 years

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EVERYDAY CELEBRATIONS

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