MUMM NAPA

Established in Napa Valley in the late 1970s, Mumm Napa follows traditional wine making techniques of its French heritage to create the finest, hand-crafted sparkling wines.

Our dedication to quality has been rewarded with accolades and awards over the decades.



NV BRUT RESERVE

Our signature Brut Reserve is a blend of Pinot Noir and Chardonnay that showcases the ripe fruit flavors characteristic of Napa Valley and the benefits of extended yeast aging.

TASTING NOTES

Ripe, full and concentrated, our Brut Reserve boasts an intriguing and complex nose of toast, coconut, hazelnut, mocha, toffee and oak spice. Deep and rich, and refreshing on the palate, its creamy textured, multilayered flavors of ripe Fuji apple, red plum, fresh cherry, vanilla and honeysuckle linger with a long, complex finish.

VINEYARDS

Our Brut Reserve is an assemblage of up to 20 different vineyard lots throughout the Napa appellation and 30 different blending components to achieve our house style. The grapes are hand-harvested during the early morning hours to ensure they arrive at the winery in pristine condition.

WINEMAKING

The component lots of the wine are kept separate and fermented at cool temperatures in small stainless steel tanks to preserve freshness and fruit intensity. To create the rich style we seek for Brut Reserve, we age 10-15% of the wine in French oak for 10-12 months before it is blended with the non-oaked wines and bottled for the second fermentation in a bottle. The Brut Reserve spends 48 months en tirage, which fosters its complex personality.

PAIRING SUGGESTIONS

A delicious accompaniment to richly flavored foods, it pairs perfectly with everything from seafood, duck, veal and pork, to poultry and beef.

WINEMAKING NOTES

BLEND | 60% Pinot Noir and 40% Chardonnay APPELLATION | Napa Valley RESIDUAL SUGAR (DOSAGE) | 1.0% STYLE | Brut ALCOHOL | 12.5% TA | 9.4 g/l PH | 3.01 TIME EN TIRAGE | 48 months AGING POTENTIAL | 3-8 years