

MONTICELLO

CORLEY FAMILY VINEYARDS



1990 Domaine Montreux Sparkling Wine

The commitment to produce California's finest vintage Brut prompted the development of Domaine Montreux in 1983. Domaine Montreux is entirely hand crafted, from planting of the vines to the labeling of each bottle. This is our guarantee of quality and enjoyment by each of our customers.

The grapes are grown on our estate owned vineyards in the Oak Knoll District of the Napa Valley: our Home Ranch Vineyard and our Knollwood Vineyard. This region of Napa Valley provides a cool climate from which we produce grapes that are lush with rich flavors and an abundance of fruit.

Adopting some of the oldest champagne making techniques (which today are used by only a few producers in the world, such as Krug and Bollinger), Domaine Montreux is barrel fermented and barrel aged.

These 'old world' techniques coupled with long aging time in the bottle (10 years or more en tirage) produces the creamy richness and depth that is the hallmark of our Montreux style.

Base Cuvee

*40% Estate Grown
Chardonnay*

1990 Vintage

Hand picked from our Home Ranch and Knollwood Vineyards – Oak Knoll District
Barrel fermented and barrel aged for 10 months in French oak sur lie

*60% Estate Grown
Pinot Noir*

Hand picked from our Home Ranch and Knollwood Vineyards – Oak Knoll District
Fermented in stainless steel tank and aged in barrel for 10 months in French Oak barrel.

**Dosage
30ml**

90% Estate Grown Chardonnay

Hand picked from Block IV of our Home Ranch
Vineyard – Oak Knoll District

10% Estate Grown Pinot Noir

Hand picked from Block VII of our Home Ranch
Vineyard – Oak Knoll District

RS

Brut - .75g/l

Tasting Notes

Our 1990 Brut displays a delicious array of aromas including honey and toasted almonds, complete with hints of raspberries and apples. A zesty citrus entry leads into the creamy, rich wine that is complemented by notes of orange blossom and luscious Pinot Noir characteristics of cherry and wild berries.