



MONTREAUX

~ 2008 BRUT ROSÉ ~

WINE NOTES

---

The commitment to produce California's finest vintage Brut prompted the development of Montreaux in 1983. Montreaux 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 Montreaux is barrel fermented and barrel aged. These 'old world' techniques coupled with long aging time in the bottle producing the creamy richness and depth that is the hallmark of our Montreaux style.

CELLAR NOTES

---

These grapes were picked during the third week of August 2008 from Block 3 on the southern side of our Home Ranch Vineyard. Specifically, this fruit was taken from Rows 20-29 of this blocks third quadrant, which is Clone 113. Over the years, we've identified this clone as having a lighter red berry characteristic and a softer tannin structure than our other Pinot Noir clones. For these reasons, we chose this section for our sparkling wine grapes in 2008. The grapes were harvested and whole cluster pressed, then aged in neutral barrels on its natural yeast lees for 6 months prior to triage.

TASTING NOTES

---

This wine displays a fine persistent mousse upon opening. The light pink salmon color is very tantalizing. The aromas are bright light red-berry and floral tones. The palate is a nice balance of crisp faint red-berry flavors and a very lightly sweet finish which balances the acidity very nicely. Drink Now Through 2013.

— Chris Corley, Winemaker

Dosage - 100% Estate Grown Pinot Noir

Residual Sugar - Brut .9g/l