



MONTREAUX

~ 2008 BLANC DE BLANC ~

WINE NOTES

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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

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These grapes were picked during the first week of August 2008 from the southernmost rows of Block 4 on our Home Ranch. This section of the block consists of a mix of our Heirloom Clone and Clone 96 Chardonnay grapes. When we pick these grapes for our sparkling wine production, the tropical tones that we observe in the Heirloom Clone Chardonnay are not fully developed, but there are nice tones of green apple and crisp pear flavors in the fruit at picking. This fruit was whole cluster pressed and fermented in 2-3 year old French oak barrels. We stirred the lees every other week during the 8 months of barrel aging. The wine was aged on its natural yeast lees. This batch was tiraged and allowed to bottle age for one year prior to being riddled and disgorged. The light haze in the bottle is a result of the natural yeast settling. This wine was produced in the classic methode champenoise technique.

TASTING NOTES

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This wine displays a fine persistent mousse upon opening. The aromas are green and golden apples, pears and pie crusts. On the palate the wine is fresh and crisp with a vibrant acidity and a nice refreshing finish that highlights the bright fruit. Drink Now Through 2013.

— Chris Corley, Winemaker

Dosage - 100% Estate Grown Chardonnay

Residual Sugar - Brut .9g/l