

## 1987 DOMAINE MONTREAUX BRUT

The commitment to produce California's finest vintage Brut prompted the development of Domaine Montreaux in 1983. The 32-acre vineyard is located in the Oak Knoll/Big Ranch area of Napa Valley--known for its production of premium Chardonnay and Pinot Noir. The fruit is from an estate vineyard planted in 1971. Domaine Montreaux wines are entirely hand crafted, from the planting of the vines to the labeling of each bottle. This is our guarantee of quality and enjoyment by each of our customers. 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) Montreaux wines are barrel fermented and barrel aged. This coupled with long aging time in the bottle (En Tirage) produces the richness and depth that is the hallmark of the Montreaux style.

Our 1987 Montreaux has rich, creamy yeast and toast characteristics developed from the extended tirage time. Hints of orange and tangerine are backed up by flavors of nuts and floral Pinot Noir characteristics of cherry and raspberry. Tropical notes of apples, pears and lemons are delicately balanced by a slight oak undertone and a rich mouthfeel.

### BASE CUVÉES

40% 1987 Estate Grown Chardonnay ~Hand picked and sorted the first week of August, 1987  
~Barrel fermented in French Oak  
~Barrel aged 10 months sur lies

60% Estate Grown Pinot Noir ~Hand picked and sorted the first week of August, 1987  
~Stainless steel fermentation  
~Barrel aged for 10 months

En Tirage ~7 years

DOSAGE ~100% Grand Reserve

<b>Alcohol:</b>	12.2%
<b>pH:</b>	3.09
<b>Total Acid:</b>	.85
<b>R.S.</b>	.60