

1988 BRUT

Base Cuvees:	40% 1988 Estate Grown Chardonnay <ul style="list-style-type: none">◆ Hand picked and sorted the first week of August, 1988◆ Barrel fermented in French Oak◆ Barrel aged 10 months sur lies 60% Estate Grown Pinot Noir <ul style="list-style-type: none">◆ Hand picked and sorted the first week of August, 1988◆ Stainless steel fermentation◆ Barrel aged for 10 months
En Tirage:	7 Years
Appellation:	Napa Valley - Oak Knoll Region
Dosage:	100% Barrel Fermented Chardonnay-Block IV
Alcohol:	12.4
Total Acid:	.87
R.S.	.75

Production Extremely Limited

WINEMAKER NOTES

We are pleased to release our *FIFTH* vintage of 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 our estate vineyards which were planted in 1971. Domaine Montreaux's 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 1988 Montreaux displays a subtle combination of aromas including honey and toasted almonds with hints of raspberries and apples. On the palate, the creamy entry is complemented by notes of orange zest and rich Pinot Noir characteristics of cherry and wild berries. Apple and pear flavors are delicately balanced by firm acids and a rich mouthfeel on the finish.