

The Road To Great Wine Begins At Your Door.



Award -Winning Boutique Wines

Enjoy the Highest-Rated California Sparkling Wine of the Season!



2000 DVX Mumm Napa
95 Points, 3 out of 3 Stars,

Editor's Choice

Connoisseurs' Guide

"There is a very sophisticated edge of toasted biscuit and creamy yeast to the austere fruity, complex aromas of this fully champenized wine. Its bubbles are full and foamy but never coarse, and its balance of autolysis and lean yet friendly fruit hits the mark as well. It is lengthy and richly yeasty at the finish with yet somehow finds a hint of delicacy as it ends, and everything about this beautifully crafted, delightful bottling sends it to the head of the class.

94 Points - *Wine Enthusiast* magazine, December 2007.

91 Points - *Wine Spectator* magazine, "A distinctive style, with aromas that range from citrus flower to nutty yeast to hints of rubber. The flavors are ripe, focused and intense, with cherry, pear, caramel and toast notes and a rich, lingering finish.

Enjoy now through 2008."

About Mumm Napa

Mumm Napa is the American version of French champagne. Patent issues with France's Champagne region that produces this most famous of all wines from the Chardonnay, Pinot Noir, and Pinot Meunier grape varieties, has made the company change the name 'champagne' to Sparkling Wine or 'bubbly' as it is known popularly in the US.

The late Frenchman, Guy Devaux (pronounced 'dee-vo'), the founder of Mumm Napa who worked at the famed Champagne House of Moët & Chandon in France was brought by Seagram's liquor house to find a home for a new champagne in the US. Devaux chose Napa Valley in 1979 for its clay soils and mild, sunny climate and it turned out to be a winner. The soil's density restricts the growth of vine roots, while the clay content gives them good water-holding capacity, a gift in an area with low rainfall.

The effect produces Chardonnay with naturally-high acidity and depth of flavor. It also allows the Pinot Noir grape to develop rich flavors of fresh raspberry, berry, bright cherry and spice. For sparkling wine, the high acidity gives the wine structure and finesse. Not surprisingly, American sparkling wines are more fruity in taste than French champagne.

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