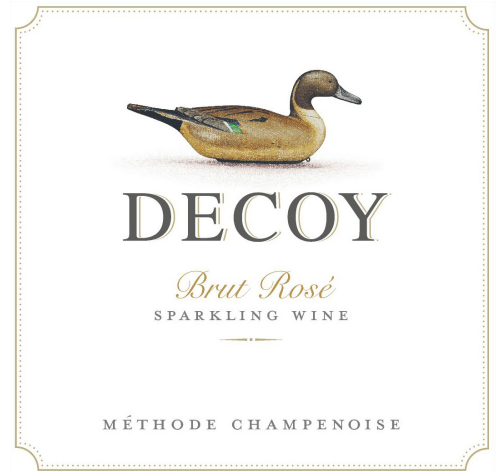


DECOY

BRUT ROSÉ SPARKLING WINE

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, using grapes from exceptional vineyards. Our Brut Rosé is crafted in the méthode champenoise tradition to ensure that your special moments truly sparkle.

The Chardonnay grapes for this classic Brut Rosé were harvested at lower Brix, specifically to make sparkling wine. The grapes were then gently pressed as whole clusters, with a focus on the free-run juice to preserve the fruit's natural acidity and aromatics. Fermentation occurred in stainless steel, and the wine was bottled en tirage in July of 2017 before being disgorged in May of 2020, after 34 months of aging. To provide a lovely color, as well as lifted layers of strawberry and rhubarb, Pinot Noir from the famed Drum Canyon Vineyard in the Sta. Rita Hills AVA was used for the dosage, which measured 0.8% residual sugar.



WINEMAKING NOTES

From its beautiful pale pink hue to its vibrant energy and enticing fresh strawberry and Bing cherry aromas, this is a tantalizing Sparkling Brut Rosé. On the palate, flavors of summer watermelon and sweet Meyer lemon mingle with the red berry notes before gliding to a bright, fresh finish.

WINEMAKING

APPELLATION	California
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	Crafted in the méthode champenoise tradition Stainless steel fermented Dosaged with a blend of Pinot Noir from Santa Rita Hills AVA
ALCOHOL	13.5%
PH	3.17
RESIDUAL SUGAR	8.0 g/L

DUCKHORN PORTFOLIO

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