DECOY LIMITED BRUT ROSÉ

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted in the méthode champenoise style and harvested early, this stunning wine spent a year en tirage before being disgorged. This fresh and radiant Brut Rosé shimmers with layers of strawberry, summer melon and orange blossom.

WINEMAKING NOTES

Artfully combining Pinot Noir and Chardonnay, this radiant Brut Rosé draws you in with tantalizing aromas of Bing cherry, wild strawberry, candied lemon rind and graham cracker. On the palate, generous fruit flavors are framed by a lively balance between luxurious mousse and vibrant acidity, which carries the wine to a bright, sophisticated finish.

WINEMAKING

APPELLATION	California
METHOD	Méthode Champenoise
FERMENTATION & AGING	12 months on tirage
ALCOHOL	12.5%
PH	3.00-3.50
ACIDITY	0.7-0.9 g/100 ml
RESIDUAL SUGAR	0.00-0.12 g/100 ml
VAREITAL COMPOSITION	
	CHARDONNAY PINOT NOIR

