

DECOY BRUT ROSÉ SPARKLING WINE

Winemaking

The Chardonnay grapes for this classic Brut Rosé were harvested at lower Brix, specifically to make sparkling wine. The grapes were 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.

Tasting Notes

Our debut Decoy Brut Rosé has a beautiful pale pink hue with aromatics of fresh strawberry, Bing cherry, watermelon and a hint of sweet Meyer lemon. On the palate this wine has vibrant acidity and a hint of sweetness that balances perfectly with the sparkling finish.

Production & Technical Data

Varieties: 100% Chardonnay Dosage Pinot Noir	UPC: 669576 01916 0
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Appellation: California	Residual Sugar: 8.0 g/L
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Inaugural Release: 2020	pH: 3.17
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Formats Available: 750 mL	Alcohol: 13.5%
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