

BROWN

NAPA VALLEY

BROWN ESTATE 2018 DUPPY CONQUEROR NORTH COAST SPARKLING WINE

Sparkling wine originated some 500 years ago when an unintended secondary fermentation came about in wine made by Benedictine monks. Resulting effervescent pressure caused some bottles to pop their corks and others to explode, earning it the moniker *the devil's wine*. As the process was understood, embraced, and refined, it gave us Champagne proper along with the broader category of sparkling wines, which many of us now consider divine. Dom Pérignon, who was instrumental in evolving Champagne's production and standards, famously quipped *Come quickly, I am tasting the stars!* We invite you to do the same.

Technical

Composition: 98% Chardonnay
2% French Colombard

Appellation: North Coast

Process: Méthode traditionnelle

ABV: 12.5%

pH: 3.2

Production: 175 cases in 12 x 750ml format

Release date: October 2020

Sensory

Eye: Canary diamond, translucent rim, delicate ultrafine bubbles.

Nose: Fresh gardenia, Honeycrisp apple, lychee, sweet winter spices, fresh grated ginger, sandalwood, limestone dust.

Palate: Lithe, elegant, and restrained with a vibrant zip, finishing with traces of mineral and saline that beg another sip.

Pairing inspiration: Pair with Oysters Rockefeller, lump crab cakes, or caviar and potato chips.

Cellar life: Drink now through 2025.