

BROWN ESTATE 2019 DUPPY CONQUEROR SONOMA COUNTY SPARKLING ROSÉ

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 consider divine. Dom Pérignon, who was instrumental in evolving Champagne's production and standards, famously quipped, *Come quickly, I am tasting the stars!* We're excited for you to do the same, *la vie en rose* style this time around.

Technical

Composition: 65% Pinot Noir

20% Chardonnay 15% Pinot Meunier

Appellation: Sonoma County

Process: Méthode traditionnelle

ABV: 12.5% **pH:** 3.1

Production: 300 cases in 12 x 750ml format

Release date: August 2021

Sensory

Eye: Salmon pink core with apricot rim and lively bubbles.

Nose: Rose petals, hibiscus, toasted brioche, strawberry preserves, chopped

fruit salad, and heavy whipping cream. Secondary notes of white cherry, Ruby Red grapefruit, citrus blossom, and a hint of sweet

spice.

Palate: Well-balanced acidity and fruit with a vibrant, long finish.

Pairing inspiration: The ultimate brunch wine — think Eggs Benedict, Eggs Florentine,

fried chicken with Belgian waffles, crabcakes, etc!

Cellar life: Drink now through 2025.