

BROWN ESTATE 2021 DUPPY CONOUEROR NAPA VALLEY BLANC DE BLANCS 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: 100% Chardonnay

Appellation: Napa Valley

Process: Méthode traditionnelle

ABV: 12.5% **pH:** 3.2

Production: 175 cases in 12 x 750ml format

Release date: April 2023

Sensory

Eye: Canary diamond, 18k gold flecks.

Nose: Gardenia and freesia, marmalade on toasted brioche, honeycomb,

Chantilly cream, crème brûlée, subtle ginger and allspice. Time in the

glass reveals churned butter and Marcona almond.

Palate: Crisp and zesty acidity complemented by rich, creamy mouthfeel.

Pairing inspiration: Date night... or celebrate yourself! Truffle mac and cheese, fancy

corndogs, smoked salmon rillettes, caviar and potato chips.

Cellar life: Drink now through 2026.