

# BROWN

NAPA VALLEY

## DUPPY CONQUEROR NV SPARKLING ROSÉ, SONOMA COUNTY

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 once again.

### Technical

**Composition:** 70% Chardonnay  
28% Pinot Noir  
2% Pinot Meunier

**Appellation:** Sonoma County

**Process:** Méthode traditionnelle

**ABV:** 12.39%

**pH:** 3.11

**Production:** 175 cases in 12 x 750ml format

**Release date:** January 2024

### Sensory

**Eye:** Strawberry rose gold, copper hue.

**Nose:** Guava, tangerine, tuberose, lily of the valley. Secondary notes of chantilly, brioche, and fresh thyme.

**Palate:** Vibrant, tangy, and refreshing with bright acidity, velvety texture, supple tannins, and a long finish.

**Pairing with:** Anything your heart desires.

**Cellar life:** Drink now through 2030.