

# BROWN

NAPA VALLEY

## BROWN ESTATE DUPPY CONQUEROR SONOMA COUNTY BRUT SPARKLING WINE, NV

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:** 56% Chardonnay  
38% Pinot Noir  
6% Pinot Meunier
- Appellation:** Sonoma County
- Process:** Méthode traditionnelle
- ABV:** 12.5%  
**pH:** 3.18
- Production:** 250 cases in 12 x 750ml format

### Sensory

- Eye:** Amber gold with ultrafine bubbles.
- Nose:** Primary notes of oleander, Eugenia, and lilac. Subtle secondary notes of trumpet flower, Daphne, and freshly cut Augustine grass.
- Palate:** Lush and creamy meet vibrant acidity. Full-bodied and slightly fruity with a rich mouthfeel.
- Pairing inspiration:** Scrambled eggs with caviar, triple cream brie with sliced pears, crab salad in endive leaves, frito misto, hummus on your favorite cracker, gnocchi with pesto... *you name it!*
- Cellar life:** Drink now through 2025.