

BROWN ESTATE DUPPY CONQUEROR NORTH COAST BRUT ROSÉ, 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 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: 62% Pinot Noir

32% Chardonnay 4% Pinot Gris 2% Pinot Meunier

Vineyard source: Lake County

Appellation: North Coast

Process: Méthode traditionnelle

ABV: 12.5% **pH:** 3.18

Production: 175 cases in 12 x 750ml format

Release date: October 2022

Sensory

Eye: Translucent pale rose gold.

Nose: Rose garden, ambrosia, trumpet flowers, spun sugar, gardenia, lemongrass,

morning bakery.

Palate: Sensational balance of crisp acidity and delicate juiciness with a vibrant

touch of ripe citrus and a luxurious long finish.

Pairing with: Anything, anytime, anywhere!

Cellar life: Drink now through 2030.