

DECOY LIMITED BRUT ROSÉ SPARKLING WINE

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted in the méthode champenoise style and harvested early, this stunning wine spent a year en tirage before being disgorged. This fresh and radiant Brut Rosé shimmers with layers of strawberry, summer melon and orange blossom.

WINEMAKING NOTES

Artfully combining Pinot Noir and Chardonnay, this radiant Brut Rosé draws you in with tantalizing aromas of Bing cherry, wild strawberry, candied lemon rind and graham cracker. On the palate, generous fruit flavors are framed by a lively balance between luxurious mousse and vibrant acidity, which carries the wine to a bright, sophisticated finish.

WINEMAKING

APPELLATION California

METHOD Méthode Champenoise

FERMENTATION & AGING 12 months on tirage

ALCOHOL 12.5%

PH 3.00-3.50

ACIDITY 0.7-0.9 g/100 ml

RESIDUAL SUGAR 0.00-0.12 g/100 ml

DOSAGE 0.5-1.0 g/dL

VAREITAL COMPOSITION



