

# DECOY

## BRUT CUVÉE SPARKLING WINE

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, using grapes from exceptional vineyards. Our Brut Cuvée is crafted in the méthode champenoise tradition to ensure that your special moments truly sparkle.

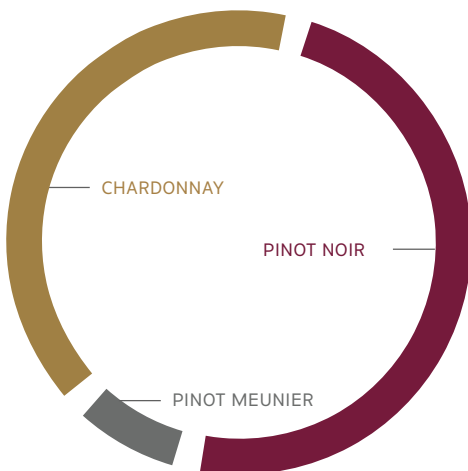
### WINEMAKING NOTES

The debut Decoy Brut Cuvée is an enticing sparkling wine that offers alluring layers of baked apple, white peach and orange zest, as well as aromatic hints of honeysuckle and vanilla. On the palate, a delicate sweetness is perfectly balanced by bright acidity, which adds poise and energy to the lush, pure fruit flavors.

### WINEMAKING

APPELLATION	California
METHOD	Méthode champenoise <i>Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.</i>
FERMENTATION & AGING	Dosaged with French oak barrel fermented Napa Valley Chardonnay.
ALCOHOL	12.5%
PH	3.00-3.20
ACIDITY	0.7-0.9 g/100 ml
RESIDUAL SUGAR	7.0 g/L
DOSAGE	0.5-1.0 g/dL

### VARIETAL COMPOSITION



### VARIETAL CONTRIBUTIONS

- PINOT NOIR Enhances body, structure & complexity.
- CHARDONNAY Brightness, freshness, minerality, elegance.
- PINOT MEUNIER Floral aromatics & rich, fruit flavors.



THE DUCKHORN PORTFOLIO

    DecoyWines.com | (866) 367-9945