

DECOY

L I M I T E D

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

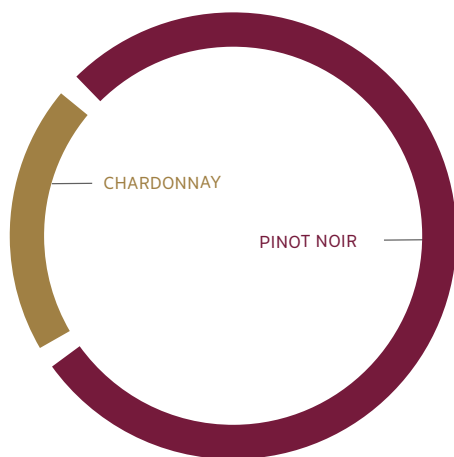
Artfully combining Pinot Noir and Chardonnay, this radiant Brut Rosé draws you in with tantalizing aromas of Bing cherry, wild strawberry, candied lemon rind and graham cracker. On the palate, generous fruit flavors are framed by a lively balance between luxurious mousse and vibrant acidity, which carries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

WINEMAKING

APPELLATION	California		
METHOD	Méthode champenoise <i>Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.</i>		
FERMENTATION & AGING	12 months en tirage	ALCOHOL	12.5%
RESIDUAL SUGAR	0.05-0.12 g/100 ml	PH	3.00-3.50
DOSAGE	0.5-1.0 g/dL	ACIDITY	0.7-0.9 g/100 ml



VARIETAL COMPOSITION



VARIETAL CONTRIBUTIONS

- PINOT NOIR Enhances body, structure & complexity.
- CHARDONNAY Brightness, freshness, minerality, elegance.

THE DUCKHORN PORTFOLIO

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