

DECOY

2023 CALIFORNIA ROSÉ WINE

Our Decoy Rosé was inspired by the great Rosés of Provence. Unlike many Rosés, which are made as a byproduct of bleeding off juice from red wine fermentations, the grapes for this wine were specifically harvested at lower Brix to make a dry Rosé. To further preserve the wine's beautiful aromatics, pure fruit flavors and crisp refreshing mouthfeel, it was fermented entirely in stainless steel.

VINTAGE NOTES

The 2023 California growing season began with plentiful winter rains that revitalized the soils after several years of drought. Cool spring temperatures led to later ripening trends, running anywhere from two weeks to a month behind average. The October heat was a gift, pushing the grapes to optimum ripeness and phenological maturity. The longer growing season produced red wines with depth, plentiful texture and rich color, and white wines with delicate aromatics, breadth, and vibrant acidity, making 2023 an impressive harvest of outstanding quality.

WINEMAKING NOTES

This Rosé is a captivating fusion of bright watermelon, ripe strawberry and subtle notes of lemon zest. It is playful on the palate with crisp acidity and vibrant citrus, embodying the Decoy style – energetic, vivid, and absolutely delightful. It is a moment in sun with every sip.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	Mendocino County, Contra Costa, Amador County, Monterey
VARIETAL COMPOSITION	60% Syrah, 20% Carignan, 12% Vermentino, 8% Grenache
FERMENTATION & AGING	Aged 5 months in 100% stainless steel
ALCOHOL	13.9%
PH	3.40
ACIDITY	0.63 g/100 ml
RESIDUAL SUGAR	Dry 1.5 g/L



THE DUCKHORN PORTFOLIO

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