



# DECOY

## 2025 CALIFORNIA ROSÉ

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, only using grapes from exceptional vineyards, including from our own estate properties.

### VINTAGE NOTES

The 2025 growing season began with a relatively wet winter across California, leading to healthy vine growth, happy roots, and an average bud break date in April. The rest of the growing season was consistently warm until a gradual cool-down starting in July. We had great flavor development earlier than normal due to the warm beginning and then cool, late-season weather, with an above-average crop size in many varieties. We were able to harvest at lower sugar levels than typical because we had such early-developing flavors, which was fortuitous because we faced some late-season rain events that hard-capped our harvesting in October. Overall, we see some very concentrated red wines that maintained their early flavor accumulation through fermentation and very clean, aromatic white wines as well.

### WINEMAKING NOTES

This Rosé opens with aromas of guava, ripe strawberry, bright red plum, and sweet watermelon, lifted by a touch of lemon and lime. The palate is fresh and smooth, layering strawberry, cranberry, and raspberry with bright acidity. Polished and approachable, it finishes clean and lively.

Appellation · California

Alcohol · 13.9%

Varietal Composition · 50% Syrah,  
20% Grenache, 18% Carignan,  
12% Vermentino

pH · 3.20

Acidity · 0.60 g / 100 mL

Oak Profile & Aging · Aged 4 months in 100%  
stainless steel

