



DECOY

2016 CALIFORNIA ROSÉ WINE

Inspired by the great rosés of Provence, our debut Decoy Rosé was made from a blend of Syrah and Pinot Noir. 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.



2016 Harvest Notes

The 2016 growing season began with generous winter rains, followed by a spring and summer marked by moderate temperatures and abundant sunshine. Like several recent vintages, the 2016 harvest came early, delivering exquisite quality grapes. After the modest size crop of 2015, 2016 saw a welcome return to average yields. Overall, the 2016 whites show an ideal combination of lovely richness and excellent natural acidity, while the reds are lush and complex, with beautiful color and concentration.

Comments from the Winemaker

This lovely rosé displays enticing aromas of fresh-picked strawberries and summer watermelon, along with hints of lemon zest and wildflowers. On the palate, it is bright and elegant, with a refreshing underlying acidity that adds poise and definition to the vibrant fruit flavors.

Varietal Content

58% Syrah, 42% Pinot Noir

Harvest Information

Harvest Dates: August 6 - September 5, 2016

Average Sugar at Harvest: 22.0° Brix

3 Vineyards Harvested

Winemaking

100% Stainless Steel

Production and Technical Data

Alcohol: 13.5%

0.62 g/100 ml titratable acidity

21 days fermentation at 54°F

pH: 3.55