



DECOY

2017 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.

2017 Harvest Notes

2017 began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. As the weather warmed up during summer, careful pruning resulted in excellent vine balance and ideal dappled shading on the grapes. The majority of our white varieties were harvested before the first heat spike, showing excellent depth and acidity. This same late-season heat helped our remaining white and red grapes achieve perfect ripeness. As a result, the overall quality in 2017 was amazing, with our whites displaying beautiful poise and lush fruit-forward flavors, and richly colored reds offering a lovely balance between concentration and complexity.

Comments from the Winemaker

This crisp and elegant Rosé displays enticing aromas of pink grapefruit and fresh-picked strawberries, along with hints of honeydew melon and raspberry. On the palate, it is bright and balanced, with layers of vibrant fruit and subtle notes of minerals and spice.

Varietal Content

69% Syrah, 14% Vermentino, 9% Carignan, 8% Pinot Noir

Harvest Information

Harvest Dates: August 31 - September 21
Average Sugar at Harvest: 22.0° Brix

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: 3.40

