



DECOY

2018 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.

In the Vineyards

The 2018 growing season began with a cool winter, and just enough rain to replenish the vineyards. A temperate spring followed by mild weather throughout the summer allowed the grapes to ripen at a very measured pace, something we love to see in our vineyards. After several years of early harvests, the relatively mild weather and a healthy sized crop led to a return to more normal harvest times. After enjoying abundant hangtime to fully ripen, the quality of the grapes was extremely impressive. Overall, our 2018 whites and Rosé show an ideal combination of lovely fruit-forward flavors and elegance, while the reds are lush and complex, with great color and concentration.

Comments from the Winemaker

This lovely Rosé displays enticing aromas of pink grapefruit and fresh melon, along with hints of strawberry and spring wildflowers. On the palate, it is bright and elegant, with refreshing acidity and minerality adding poise and definition to the vibrant fruit flavors.

Varietal Content

65% Syrah, 16% Carignan, 13% Vermentino, 6% Grenache

Harvest Information

Appellation: California

65% Mendocino County, 22% Central Coast, 13% Lodi

Harvest Dates: September 4 – September 27

Average Sugar at Harvest: 23.0° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.5%

0.65 g/100 ml titratable acidity

26 days fermentation at 54°F

pH: 3.41



DecoyWines.com

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