



DECOY

2024 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 2024 growing season was shaped by warmer-than-average temperatures, with budbreak occurring two to three weeks earlier than in 2023. After a record-breaking July, late-August heat pushed veraison to completion, while September heat spikes helped drive ripeness in the North Coast and Central Coast. Smaller-than-average yields, particularly in red grape varieties, resulted in deeply concentrated wines with rich structure. Despite the season's warmth, balanced ripening led to mature flavor development, promising a complex, layered 2024 vintage with remarkable depth.

WINEMAKING NOTES

This Rosé shines with vibrant notes of white peach and ruby grapefruit, accented by a touch of lemon zest. The palate mirrors these bright aromatics, offering delicate stone fruit flavors and lively citrus. A crisp, dry mineral finish adds to its refreshing elegance, capturing the Decoy spirit – bright, expressive and effortlessly enjoyable. A sip of sunshine in every glass.

Appellation · California

Alcohol · 13.9%

Varietal Composition · 63% Syrah, 16%
Carignan, 11% Vermentino, 10% Grenache

pH · 3.38

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

Acidity · 0.66 g / 100 mL

Residual Sugar · 1.1 g/L

