

# PARADUXX<sup>®</sup>

NAPA VALLEY

To craft this crisp and compelling Rosé, we focused on vineyards within the coolest parts of the Napa Valley, farming select blocks specifically to make this wine. To ensure refreshing acidity and vivid aromatics, we harvested this fruit earlier and aged it entirely in stainless steel. The result is a bone dry Rosé, with alluring red berry layers, as well as notes of citrus, stone fruit and minerality.

**2015**

**Napa Valley Rosé**

**Release**

April 2016

**COMPOSITION**

51% Syrah, 49% Zinfandel

**AGING**

100% stainless steel

## **IN THE VINEYARDS – 2015**

- Other than being approximately a month earlier than usual, our 2015 harvest was smooth and successful, yielding exceptional quality grapes.
- To allow us ample opportunities for blending, we harvested 16 different grape varieties over the course of 12 weeks.
- During this period, Mother Nature provided heat to speed up ripening when we needed it, and equally well-timed cooler temperatures when the vines needed a respite.
- The extended harvest allowed us to pick all varieties at optimal ripeness. As a result, our white grapes show lovely aromatics and varietal character, and our reds show beautiful depth and concentration.

## **SENSORY PROFILE**

- The aromas leap from the glass, offering enticing layers of ripe berries, orange blossom and pink grapefruit.
- On the palate, bright, refreshing acidity accentuates the lovely wild strawberry and citrus flavors, while also carrying the wine through to a supple, vibrant finish.

– Winemaker Don LaBorde