

PARADUXX

NAPA VALLEY

2016 NAPA VALLEY ROSÉ WINE

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.

In the Vineyards

2016 was an incredibly successful harvest for Paraduxx. Starting on August 15th with our Rector Creek Estate Viognier and ending on October 20th with perfectly ripened Rutherford Cabernet Sauvignon, the season was seamless. Overall, we harvested 15 different grape varieties from 14 different Napa Valley appellations. The growing season was filled with warm sunny days, intermittent cool weeks, and no rain events to speak of—all of which were ideal for achieving perfect ripeness with good natural acidity. Overall, there is a lovely elegance to our 2016 wines, with soft, velvety tannins and ripe, impeccably balanced berry flavors.

Sensory Profile

- Inspired by the great dry Rosés of Provence, this wine was made from a classic pairing of Syrah and Grenache.
- Aged in 100% stainless steel to preserve its alluring aromatics, it displays beautiful layers of wild strawberry, orange blossom, watermelon and zesty lemon rind.
- On the palate, refreshing acidity adds poise and length to the red berry and citrus flavors, carrying the wine to a bright, fresh finish.

– Winemaker Don LaBorde

Composition

90% Syrah, 10% Grenache

Origin

Appellation: Napa Valley

Harvest Dates: September 15 – 23

Winemaking

100% stainless steel

Production and Technical Data

Average Sugar at Harvest: 22.5° Brix

Alcohol: 13.9%

0.59 g/ml titratable acidity

pH: 3.35

