

PARADUXX

NAPA VALLEY

2017 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

Winter rains were followed by a warm, dry spring in Napa Valley that led to a perfectly timed budbreak. With lovely weather throughout summer, all of our white varieties were harvested before a week-long heat event during the last week of August, resulting in Chardonnay and Viognier with excellent acids and enticing aromas. Because the early-season rains produced healthy canopies, our red grapes developed perfectly during the heat. After a timely cooldown that provided additional hangtime, our reds were harvested in September and early October, yielding bold and robust wines with beautifully polished tannins.

Sensory Profile

This enticing wine begins with beautiful rose petal and orange blossom aromas, underscored by just a hint of zesty lime leaf. On the palate, vibrant flavors of tart strawberry and pineapple emerge, with an almost architectural backbone of acidity adding poise and focus. The finish is long and silky, concluding with notes of red berries and citrus.

– Winemaker Don LaBorde

Composition

88% Syrah, 12% Grenache

Origin

Appellation: Napa Valley

Harvest Dates: September 8 - 13

Winemaking

100% stainless steel

Production and Technical Data

Average Sugar at Harvest: 22.6° Brix

Alcohol: 13.9%

0.66 g/ml titratable acidity

pH: 3.35

