

PARADUXX[®]

2022 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.

VINTAGE NOTES

The 2022 growing season began with some much-needed winter rain that provided moisture to the soils. A pleasant spring ushered an early budbreak, with some rapid cane development. In early May, there was an unusual cool spell which led to an extended bloom for our white varietals and early reds. Summer was very consistent and provided the prime growing conditions we so love here in Napa Valley, with harvest beginning on the 15th of August. This was followed by an intense heat spell at the beginning of September that resulted in great concentration of flavors. After the heat subsided, temperatures cooled, and harvest continued into early November, yielding grapes with rich, vibrant flavors and bright acidity.

WINEMAKING NOTES

This tantalizing rosé leaps from the glass with aromas of juicy red berries, grapefruit, and tart wild strawberry. On the palate, a bright citrus-infused entry and mouthwatering acidity frame vibrant layers of pomegranate, strawberry and sophisticated minerality throughout a long, bright, finish.

WINEMAKING

APPELLATION	Napa Valley
VINEYARDS	Rancho Sarco, Rossi, Stout
BLEND COMPOSITION	93% Syrah, 7% Grenache
FERMENTATION & AGING	10% fermented and aged in neutral barrels for texture. 90% fermented and aged in stainless steel. All syrah was whole cluster pressed. Grenache was saignée.
ALCOHOL	13.5%
PH	3.38
ACIDITY	0.61 g/100 ml
RESIDUAL SUGAR	0.023 g/100ml



THE DUCKHORN PORTFOLIO



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