The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

PARADUXX

2023 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

In 2023, heavy winter and spring rains delayed budbreak and set the stage for one of the latest vintages in decades. Cooler spring temperatures led to an extended flowering period with our team applying post-versison thinning to achieve a balanced crop. As the season progressed, temperatures remained below average, which provided additional hangtime but required extra patience. Our patience paid off, with 2023 offering one of our most unique and rewarding vintages to date! With no significant heat events, the grapes were able to ripen beautifully. Harvest concluded on November 9th with Cabernet Sauvignon from Oak Knoll and Howell Mountain. Our 2023 whites are crisp, with ideal flavor development and bright acids, and the reds are pure, supple and balanced, with vibrant acidity, fresh flavors, and intense colors

WINEMAKING NOTES

The 2023 Paraduxx Rosé presents a symphony of flavors, where each note dances gracefully on the palate with every sip. Delicate yet vibrant aromatics of strawberries, hibiscus, and watermelon greet the nose before enticing flavors of grapefruit and mandarin orange take center stage on the palate. A rounded, mineral-driven middle is uplifted by refreshing acidity, leading to a lingering blend of citrus and berry on the finish that leaves a lasting impression.

WINEMAKING

APPELLATION Napa Valley

BLEND COMPOSITION 93% Syrah, 5% Grenache, 2% Gewürztraminer

FERMENTATION & AGING Aged 4 months in 75% stainless steel and

25% new oak barrels

13.5% **ALCOHOL**

3.23 PH

0.59 g/100 ml **ACIDITY**

RESIDUAL SUGAR 0.127 g/100ml

ADDITIONAL INFORMATION Performed stabulation on 75% of Syrah



