

DECOY

2021 CALIFORNIA ROSÉ WINE

Our Decoy Rosé was inspired by the great Rosés of Provence. Unlike many Rosés, which are made as a byproduct of bleeding off juice from red wine fermentations, the grapes for this wine were specifically harvested at lower Brix to make a dry Rosé. To further preserve the wine's beautiful aromatics, pure fruit flavors and crisp refreshing mouthfeel, it was fermented entirely in stainless steel.

VINTAGE NOTES

The growing season began with minimal winter rains and a mild spring. With drought conditions throughout California, we carefully tailored our vineyard practices to ensure balanced crop loads. With slightly elevated temperatures, budbreak at our North Coast vineyards was approximately two weeks ahead of the cooler Central Coast. As a result, our North Coast harvest concluded on October 15th, with our harvest on the Central Coast wrapping up on November 6th. In both regions, the berries and clusters were smaller than average, producing lower yields but deeply concentrated flavors, aromas and textures. Overall, the resulting wines are of exceptional quality, with lovely balance, excellent natural acidity and bright, juicy flavors.

WINEMAKING NOTES

This aromatic rosé draws you in with tantalizing layers of white peach, honeydew melon and tropical lychee. On the palate, it shimmers with cool-climate verve and energy, offering mouth-filling flavors of grapefruit, Meyer lemon and orange blossom that culminate in a bright, beautifully focused finish.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	Mendocino County, San Luis Obispo, Contra Costa, San Joaquin, Monterey, Santa Barbara, Amador County
VARIETAL COMPOSITION	65% Syrah, 14% Grenache, 11% Carignan, 10% Vermentino
FERMENTATION & AGING	100% stainless steel fermented and aged
ALCOHOL	13.9%
PH	3.47
ACIDITY	0.59 g/100 ml



THE DUCKHORN PORTFOLIO

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