

DECOY

2022 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 2022 harvest got off to an early start, with relatively low yields and warm late-July and early-August weather driving ripeness in many key appellations. As a result, we began harvesting Sauvignon Blanc, Merlot, Zinfandel and Pinot Noir all in the first weeks of harvest. Early September brought a significant heat event to much of the state. During this period we meticulously monitored the weather reports, and our crews worked tirelessly to bring the fruit from each appellation in at ideal ripeness. After minor rains in late-September that cooled down the vines, we concluded harvest in late October. Although the pace was brisk, the wines are absolutely amazing, with bright, fruit-forward whites, and opulent and beautifully structured reds.

WINEMAKING NOTES

This tantalizing rosé leaps from the glass with aromas of bright watermelon, ripe strawberry, lemon zest and tangelo. On the palate, this wine is silky and lush, with crisp acidity adding poise and energy to the vibrant red berry, citrus and melon flavors.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	Mendocino County, Contra Costa, Monterey, Amador County
VARIETAL COMPOSITION	62% Syrah, 15% Carignan, 12% Vermentino, 11% Grenache
FERMENTATION & AGING	100% stainless steel fermented and aged
ALCOHOL	13.9%
PH	3.39
ACIDITY	0.59 g/100 ml
RESIDUAL SUGAR	Dry 1.8g/L



THE DUCKHORN PORTFOLIO

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