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

# PARADUXX

## 2024 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 2024 growing season began with a wet winter that replenished groundwater, providing essential support for the vines' early growth stages. A warm spring encouraged an earlier bud break, nearly three weeks ahead of 2023, setting the stage for a strong season. Summer brought mostly consistent temperatures, with a brief but significant heat spike in early July that promoted healthy growth and even ripening. Harvest began on August 20, about two weeks earlier than 2023, signaling a return to a more typical timeline. An early October heatwave accelerated the final stages, resulting in fruit that arrived at the winery with ideal ripeness and balance. Harvest concluded on October 18, almost a month ahead of the previous year.

### WINEMAKING NOTES

Bright and refreshing, this Syrah-based rosé bursts with tangerine, grapefruit and wild strawberry aromas, layered with hints of apricot and Asian pear. The palate is crisp and vibrant, with juicy grapefruit, Golden Delicious apple and delicate red cherry notes. Fresh acidity lifts the flavors, creating a lively, elegant finish.

### WINEMAKING

AFFELLATION Napa valiev	APPELLATION	Napa Valley
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**BLEND COMPOSITION** 92% Syrah, 5% Grenache, 3% Gewürztraminer

Aged 5 months in 75% stainless steel and 25% neutral **FERMENTATION & AGING** 

oak barrels

13.9% **ALCOHOL** 

PH 3.65

0.67 g/100 ml **ACIDITY** 

0.03 g/100ml **RESIDUAL SUGAR** 

ADDITIONAL INFORMATION We used a special technique called stabulation for the

Syrah, where the fresh juice is kept cold for up to two

weeks before fermentation.





