

# 2017 DECOY SONOMA COUNTY MERLOT

---

## Key Accolades

v16 90 Pts. *Wine Review Online*. v15 89 Pts. *Wine & Spirits*.

## Tasting Notes

This lush and inviting Merlot displays enticing aromas of blueberry, raspberry and cassis, underscored by a French oak-inspired hint of cocoa. The layers of luxurious fruit continue on the palate, where lively acidity adds poise and structure, and silky tannins carry the wine to a long, juicy finish.

**SRP: \$25**

## Production & Technical Data

Varieties: 96% Merlot, 4% Cabernet Sauvignon

Average Sugar at Harvest : 25.0° Brix

Appellation: Sonoma County

Aging & Oak: 100% French oak

Harvest Dates:  
September 5 – October 20

Fermentation: 10 to 15 days at 80°F

Inaugural Vintage: 2008

pH: 3.40      TA : 6.3 g/L

Format Available: 750 mL

Alcohol: 14.1%

