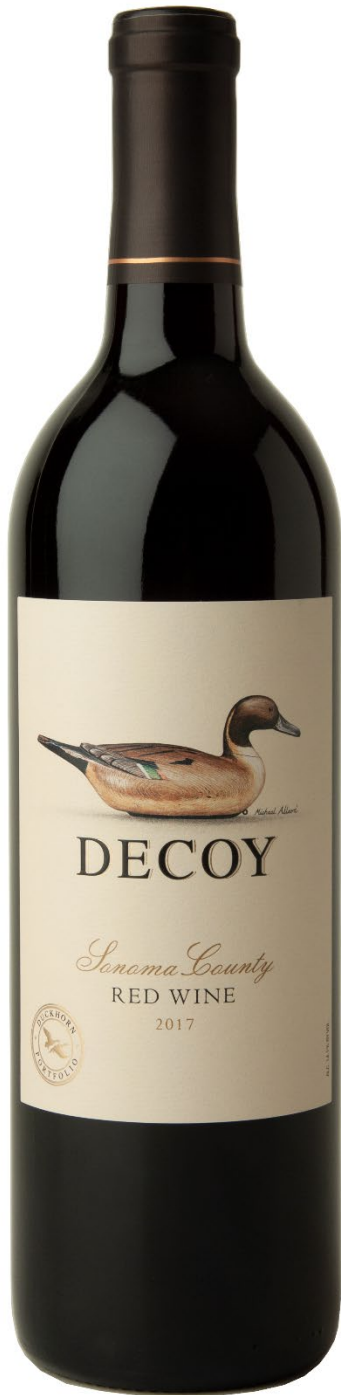




DECOY



2017 Sonoma County Red Wine

The core blend for this appealing Sonoma County Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction.

In the Vineyards

2017 began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. As the weather warmed up during summer, careful pruning resulted in excellent vine balance and ideal dappled shading on the grapes. The majority of our white varieties were harvested before the first heat spike, showing excellent depth and acidity. This same late-season heat helped our remaining white and red grapes achieve perfect ripeness. As a result, the overall quality in 2017 was amazing, with our whites displaying beautiful poise and lush fruit-forward flavors, and richly colored reds offering a lovely balance between concentration and complexity.

Comments from the Winemaker

Rich and concentrated, this full-bodied wine displays alluring layers of boysenberry and cherry, along with hints of star anise and caramel. On the palate, ripe and juicy berry flavors are underscored by plush tannins that carry the wine to a long, silky finish.

Varietal Content

49% Cabernet Sauvignon, 27% Merlot, 17% Zinfandel, 5% Petite Sirah, 2% Syrah

Harvest Information

Harvest Dates: September 1 – October 23

Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak

Production and Technical Data

Alcohol: 14.1%

0.61 g/100 ml titratable acidity

15-20 days fermentation at 80°F

pH: 3.53

DecoyWines.com

DUCKHORN PORTFOLIO