DECOY.

2021 CALIFORNIA ZINFANDEL

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. This California Zinfandel highlights a bright red-fruit and spice expression of Zinfandel. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards.

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 tantalizing Zinfandel leaps from the glass with concentrated aromas of wild blueberry, blackberry, plum, vanilla and freshly cracked white pepper. The luxurious fruit and spice layers are echoed on the palate, where they glide across velvety tannins to a robust finish with just a hint of lingering sweetness.

WINEMAKING

APPELLATION California

SUB-APPELLATIONS Sonoma County, San Joaquin County,

Mendocino County, Alameda County,

Amador County, Yolo County

VARIETAL COMPOSITION 90% Zinfandel, 10% Petite Sirah

OAK PROFILE & AGING Aged 12 months in 100% French oak

30% new, 70% neutral

ALCOHOL 14.1%

> РΗ 3.7

ACIDITY 0.58 g/100 ml

