

DECOY

2022 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 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

Big, bold and delicious, this wine greets you with alluring aromas of boysenberry, black cherry, mocha and cinnamon spice. On the palate, voluptuous berry pie and juicy plum flavors are framed by rich, supple tannins, with undercurrents of oak spice adding depth and complexity to the powerful, mouth-filling finish.

WINEMAKING

APPELLATION	California
VARIETAL COMPOSITION	86% Zinfandel, 12% Petite Sirah, 2% Carignane
OAK PROFILE & AGING	Aged 11 months in 100% French oak 40% new, 60% neutral
ALCOHOL	14.1%
PH	3.7
ACIDITY	0.64 g/100 ml



DUCKHORN PORTFOLIO

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