

2023 CALIFORNIA CABERNET SAUVIGNON

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards, including from our own estate properties.

VINTAGE NOTES

The 2023 California growing season began with abundant winter rains, revitalizing soils after years of drought. Cool spring temperatures delayed ripening by two to four weeks. Harvest started on September 7th and intensified in late September with warmer weather, alternating heat waves, and cooling trends. October's warmth helped achieve optimal ripeness and maturity. Harvest wrapped up on November 9th. The extended season resulted in red wines with depth, texture, and rich color, making 2023 a remarkable vintage of exceptional quality.

WINEMAKING NOTES

Dark cherry, raspberry, baking spice, cola, and subtle toasty oak form a focused aromatic profile that feels both inviting and balanced. The palate offers dark juicy blackberry supported by silky tannins, medium oak structure, and bright acidity that keeps the wine lively. A smooth, creamy texture carries through to a long, balanced finish.

Appellation · California

Alcohol · 14.1%

Sub-Appellations · Sonoma County, Central

pH · 3.63

Coast, Mendocino County

Acidity · 0.58 g / 100 mL

Varietal Composition · 76% Cabernet Sauvignon, 24% Merlot

Oak Profile & Aging · Aged 18 months in French oak barrels 40% new, 60% neutral

