



DECOY

2023 CALIFORNIA MERLOT

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, while white wines displayed delicate aromatics, vibrant acidity, and balanced structure, making 2023 a remarkable vintage of exceptional quality.

WINEMAKING NOTES

This Merlot shows vibrant aromas of fresh black cherry, ripe boysenberry, leather, black olive, peppercorn, and sweet baking spices. On the palate, opulent fruit and silky tannins create balance, with bright red fruit and toasty oak carrying through to a long, cherry-spice finish.

Appellation · California

Alcohol · 14.1%

Sub-Appellations · 68% Sonoma County, 15% Mendocino, 10% Alameda, 5% Amador County, 2% Napa Valley

pH · 3.50

Acidity · 0.58 g / 100 mL

Varietal Composition · 85% Merlot, 15% Cabernet Sauvignon

Residual Sugar · 1.9 g/L

Oak Profile & Aging · Aged 16 months in 100% French oak barrels 40% new, 60% neutral

