



DECOY

2023 CALIFORNIA RED BLEND

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

Bright red fruit leads the profile, with ripe raspberry, concentrated boysenberry, and sweet cranberry layered alongside notes of nutmeg and oak spice. The palate centers on juicy boysenberry, supported by smooth tannins and a round, structured feel. Subtle toasty oak shapes the finish, allowing ripe red fruit to linger.

Appellation · California

Sub-Appellations · Sonoma County, Central Coast, Napa Valley, Mendocino County

Varietal Composition · 23% Zinfandel, 22% Merlot, 15% Cabernet Sauvignon, 13% Petite Sirah, 9% Syrah, 7% Petit Verdot, 4% Grenache, 4% Malbec, 3% Cabernet Franc

Oak Profile & Aging · Aged 18 months in 100% French oak barrels 40% new

Alcohol · 14.5%

pH · 3.65

Acidity · 0.56 g / 100 mL

