



DECOY

2023 CALIFORNIA ZINFANDEL

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

Bold and inviting, this wine opens with captivating aromas of dark boysenberry, marionberry pie and ripe black cherry layered with earthy undertones, savory spice and hints of fresh oak. On the palate, big, juicy dark berry and black cherry flavors mingle with brambly notes and a touch of savory spice, while lush, silky tannins and light toasty oak carry through to a rich, lingering finish.

Appellation · California

Alcohol · 14.1%

Sub-Appellations · Sonoma County,
Napa Valley, San Joaquin Valley,
Mendocino County

pH · 3.70

Acidity · 0.57 g / 100 mL

Varietal Composition · 88% Zinfandel,
12% Petite Sirah

Oak Profile & Aging · Aged 20 months in
French Oak, 40% new

