



## 2021 DECOY LIMITED ALEXANDER VALLEY MERLOT

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted using grapes from some of the most acclaimed Alexander Valley vineyards, including our own estate properties, this alluring wine offers luscious layers of plum, cherry, blackberry and raspberry with hints of savory herbs, rustic earthiness and French oak-inspired notes of toffee and cardamom.

## VINTAGE NOTES

The season began with a warm winter with less than 50% of our average rainfall, leading us to take early drought precautions, including suckering, careful cover crop management, targeted irrigation and pruning for crop load. Budbreak occurred mid-March to early-April with bloom in mid-May. Summer temperatures fluctuated from 85° F to 105° F, which ensured excellent ripening, and we began harvesting Sauvignon Blanc in mid-August, with Chardonnay and Merlot following soon after. The remaining Bordeaux varietals were all picked by October 15th. The quality of our white grapes was superb, with ideal acid profiles and lush tropical flavors at lower-thannormal berry sugar levels. Red grapes were also surprisingly concentrated at lower sugar levels, while still displaying wonderful depth, complexity and juicy flavors.

## WINEMAKING NOTES

This vibrant and alluring Merlot draws you in with fragrances of ripe raspberry, Bing cherry and red currant, as well as notions of cedar and sweet baking spice from oak aging. On the palate, velvety tannins accentuate the generous red berry and spice flavors as they flow to a long, juicy finish.

## WINEMAKING

**APPELLATION** Alexander Valley

VARIETAL COMPOSITION 86% Merlot, 5% Petit Verdot, 4% Cabernet Franc,

3% Syrah, 2% Malbec

OAK PROFILE & AGING Aged in French oak barrels for 14 months

40% new, 60% neutral

ALCOHOL 13.9%

> РΗ 3.62

0.57 g/100 ml ACIDITY

