

DECOY *Featherweight*

2023 CALIFORNIA CABERNET SAUVIGNON

Decoy Featherweight is crafted to the highest standards so you never have to compromise on taste. With only 80 calories per 5 fl oz serving, this Cabernet Sauvignon is elegant and expressive.

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

Crafted for effortless enjoyment, this Featherweight Cabernet Sauvignon opens with inviting aromas of dark cherry, raspberry, baking spice, cola, and a touch of toasty oak. On the palate, silky tannins and juicy blackberry notes are balanced by bright acidity, giving the wine a smooth, polished texture from start to finish. Lower in alcohol* and calories*, it delivers a full, balanced, and vibrant flavor.

Appellation · California

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

Varietal Composition · 76% Cabernet
Sauvignon, 24% Merlot

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

Alcohol · 9.0%

pH · 3.58

Acidity · 0.62 g / 100 mL

