



DECOY

2008 Decoy Napa Valley Merlot

2008 Harvest Notes

Though the 2008 growing season presented certain challenges—from early frosts to drought conditions—a meticulous approach to viticulture and sorting yielded small crops with good concentration, highlighting soft, appealing tannins for our red varietals and bright acidity for our white grapes. A long, moderately cool summer led to a harvest that commenced in mid-August and concluded in early November. This relatively relaxed pace allowed us to pick in numerous passes to ensure quality, often focusing on individual rows or a single side of the vines.

Comments from the Winemaker

For more than three decades, Duckhorn Vineyards has been crafting exceptional Napa Valley Merlots. Drawing on our winemaking team's expertise working with this varietal, Decoy Napa Valley Merlot is a lush and inviting wine with aromas of plum, black cherry, Earl Grey tea and subtle spice. On the palate, the tannins are smooth and the flavors are rich and mouthfilling, with abundant ripe fruit and layers of vanilla and sweet oak.

Varietal Content

98% Merlot, 2% Cabernet Sauvignon

Harvest Information

Harvest Dates: August 31 — October 15, 2008

Average Sugar at Harvest: 25.3° Brix

11 Napa Valley appellations

Cooperage

100% French Oak Château-Style Barrels (60 Gallons)

Barrel Aging: 12 Months

Age of Barrels: 5% new, 95% second vintage

Production/Technical Data

Alcohol: 14.5%

0.56 g/100 ml titratable acidity

8-10 days fermentation at 80°F

pH: 3.65

Bottled: January 2010

Released: February 2010

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