



DECOY

2009 Decoy Sonoma County Zinfandel

2009 Harvest Notes

Though the 2009 growing season presented certain challenges—from early shatter to late-season rain—a thoughtful response in the vineyards yielded smaller-than-normal crops of high-quality fruit. This response included aggressive leafing, an early thinning protocol and a heavy field sort to select only the most desirable grapes.

Comments from the Winemaker

This enticing Sonoma County wine highlights a bright red-fruit and spice expression of Zinfandel. The aromas are ripe and appealing, offering layers of strawberry jam, raspberry and sweet vanilla, as well as hints of chocolate-covered cherries and white pepper. On the palate, the entry is full and balanced with lovely cranberry notes supported by the subtle influence of fine oak.

Varietal Content

100% Zinfandel

Harvest Information

Harvest Dates: September 5 — October 25, 2009

Average Sugar at Harvest: 26.5° Brix

Cooperage

100% American Oak

Barrel Aging: 12 Months

Age of Barrels: 30% new, 70% second vintage

Production/Technical Data

Alcohol: 14.5%

0.61 g/100 ml titratable acidity

12 days fermentation at 80°F

pH: 3.70

Bottled: December 2010

Released: January 2011

DUCKHORN WINE COMPANY

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