



DECOY

2011 Decoy Sonoma County Zinfandel

This enticing Sonoma County wine highlights a bright red-fruit and spice expression of Zinfandel. The majority of the fruit came from elite vineyards in the Dry Creek Valley, an area universally recognized for producing exceptional high-end Zinfandel.

Comments from the Winemaker

This is a lush and inviting expression of Sonoma County Zinfandel with aromas of dark plum, nutmeg and cardamom, as well as French oak-inspired hints of vanilla. On the palate, bright red fruit flavors are balanced by well-integrated acidity, all leading to a soft, silky-tanned finish.

Varietal Content

100% Zinfandel

Harvest Information

Harvest Dates: September 22 — October 28, 2011
Average Sugar at Harvest: 24.5° Brix
13 vineyards harvested

Cooperage

90% French Oak, 10% American Oak
Barrel Aging: 12 Months
Age of Barrels: 35% new, 65% second vintage

Production/Technical Data

Alcohol: 13.9%
0.62 g/100 ml titratable acidity
10-21 days fermentation at 80°F
pH: 3.63

Bottled: April 2013
Released: October 2013

DUCKHORN WINE COMPANY

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