



## DECOY

### 2012 Decoy Sonoma County Red Wine

#### 2012 Harvest Notes

With near-ideal temperatures throughout the growing season and no significant heat events, we were able to set an excellent crop and achieve optimum ripeness in all of our red varieties. We further enhanced quality by dropping any grape bunches that did not meet our standards. This helped the remaining fruit to develop concentrated varietal character, which resulted in wines that are dark, full, flavorful and very well balanced.

#### Comments from the Winemaker

The exceptional 2012 growing season yielded a delicious Decoy Red Wine with voluptuous boysenberry jam and bramble aromas, as well as hints of violet and spice. On the palate, lush red and black fruit flavors are accentuated by well-proportioned tannins that add structure while carrying the wine to a long, satisfying finish.

#### Varietal Content

62% Merlot, 24% Cabernet Sauvignon, 10% Zinfandel, 4% Cabernet Franc

#### Harvest Information

Harvest Dates: September 16 — October 15, 2012

Average Sugar at Harvest: 25.3° Brix

19 vineyards harvested

#### Cooperage

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

Barrel Aging: 12 Months

Age of Barrels: 35% new, 65% second vintage

#### Production/Technical Data

Alcohol: 13.5%

0.57 g/100 ml titratable acidity

10-21 days fermentation at 82°F

pH: 3.69

Bottled: March 2014

