



DECOY

2014 Sonoma County Cabernet Sauvignon

Since 1978, Duckhorn Vineyards has been exploring the character and complexity of Napa Valley Cabernet Sauvignon. Drawing on our winemaking team's expertise working with this varietal, Decoy Sonoma County Cabernet Sauvignon offers a rich and appealing expression of the varietal crafted to be ready upon release.

2014 Harvest Notes

After getting off to a relatively early start, sunny skies and slightly above average temperatures made for a very consistent and speedy Sonoma County harvest. Yields were just a touch above average, and the quality was excellent across all varietals. Our final pick of pristine, perfectly ripe fruit came into our new winemaking facility on October 17th. Overall, 2014 delivered the third phenomenal vintage in a row, with exceptional color and concentration, and delicious aromas and flavors.

Comments from the Winemaker

From its deep ruby and violet hue to its enticing fruit-forward aromas of blackberry, currant and black cherry, this wine showcases what we love about great Sonoma County Cabernet Sauvignon. On the palate, the lush fruit is balanced by smooth, rich tannins and lovely layers of spice, cocoa and hints of sweet and toasty French oak.

Varietal Content

90% Cabernet Sauvignon, 10% Merlot

Harvest Information

Harvest Dates: October 1-28, 2014

Average Sugar at Harvest: 25.5° Brix

Cooperage

10 Months

100% French Oak

40% New, 60% Neutral

Production/Technical Data

Alcohol: 13.9%

0.59 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.67

Bottled: December 2015

Released: March 2016

