



DECOY

2015 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.

Harvest Notes

In Sonoma County, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, but a light rain in mid-September nourished the vines and provided welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

From its deep, inviting color to its enticing aromas of blackberry, currant and cocoa, this wine showcases what we love about great Sonoma County Cabernet Sauvignon. On the palate, the lush fruit flavors are framed by rich tannins and hints of sweet oak and spice.

Varietal Content

89% Cabernet Sauvignon, 9% Merlot, 1% Petite Sirah, 1% Petit Verdot

Harvest Information

Harvest Dates: August 25 – October 15

Average Sugar at Harvest: 25.5° Brix

Winemaking

100% French Oak

40% New, 60% Neutral

Production and Technical Data

Alcohol: 13.9%

0.60 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.62

