



DECOY

2015 SONOMA COUNTY RED WINE

The core blend for this appealing Sonoma County Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction.

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

Rich and concentrated, this full-bodied wine displays alluring layers of blackberry and ripe cherry, along with hints of spearmint and caramel. On the palate, the voluptuous fruit flavors are underscored by plush tannins that carry the wine to a long, silky finish.

Varietal Content

63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot

Harvest Information

Harvest Dates: August 27 – October 15

Average Sugar at Harvest: 25.0° Brix

Winemaking

100% French Oak

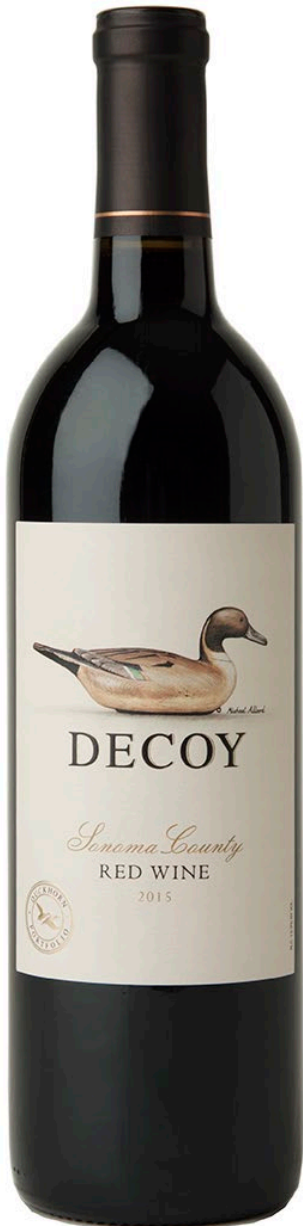
Production and Technical Data

Alcohol: 13.9%

0.65 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.52



DecoyWines.com

DUCKHORN PORTFOLIO