



DECOY

2016 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

The 2016 growing season began with generous winter rains, followed by a spring and summer marked by moderate temperatures and abundant sunshine. Like several recent vintages, the 2016 harvest came early, delivering exquisite quality grapes. After the modest size crop of 2015, 2016 saw a welcome return to average yields. Overall, the 2016 whites show an ideal combination of lovely richness and excellent natural acidity, while the reds are lush and complex, with beautiful color and concentration.

Comments from the Winemaker

Displaying the lushness and balance that define great Sonoma County Cabernet Sauvignon, this inviting wine features layers of blackberry and black cherry, along with notes of mocha, star anise and spearmint. On the palate, the juicy, bright fruit flavors are framed by rich, refined tannins that carry the wine to a satisfying finish.

Varietal Content

88% Cabernet Sauvignon, 8% Merlot, 2% Petit Verdot, 1% Petite Sirah,
1% Cabernet Franc

Harvest Information

Harvest Dates: September 9 – October 13

Average Sugar at Harvest: 25° Brix

Winemaking

90% French oak, 10% American oak
40% New, 60% Neutral

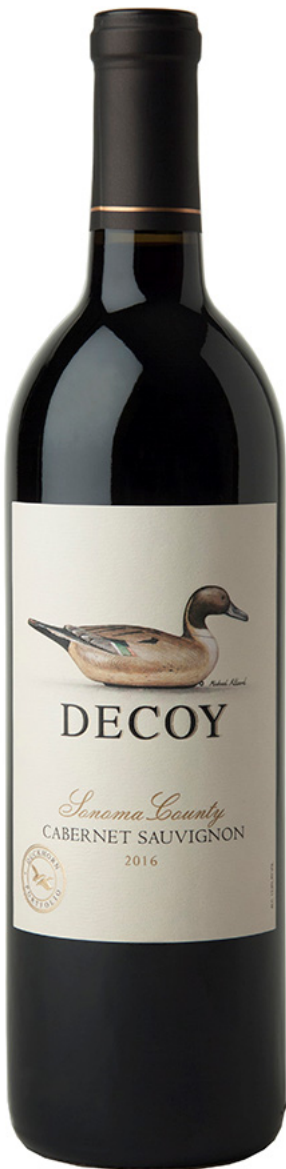
Production and Technical Data

Alcohol: 13.9%

0.59 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.68



DecoyWines.com

DUCKHORN WINE COMPANY