



DECOY

2016 SONOMA COUNTY MERLOT

For more than four decades, Duckhorn Vineyards has been crafting exceptional Napa Valley Merlot reflecting the rich diversity of the valley's many appellations. Drawing on our winemaking team's expertise working with this varietal, Decoy Sonoma County Merlot is a lush and inviting wine highlighting the elegance of the varietal from another exceptional growing region.

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

This lush and inviting Merlot displays layers of black cherry, blueberry and cassis, underscored by vanilla and cocoa. On the palate, balanced acidity adds poise and elegance, while silky tannins carry the wine to a fruitful and concentrated finish.

Varietal Content

97% Merlot, 3% Cabernet Sauvignon

Harvest Information

Harvest Dates: September 10 – October 19

Average Sugar at Harvest: 24.5° Brix

Cooperage

100% French Oak

40% new, 60% neutral

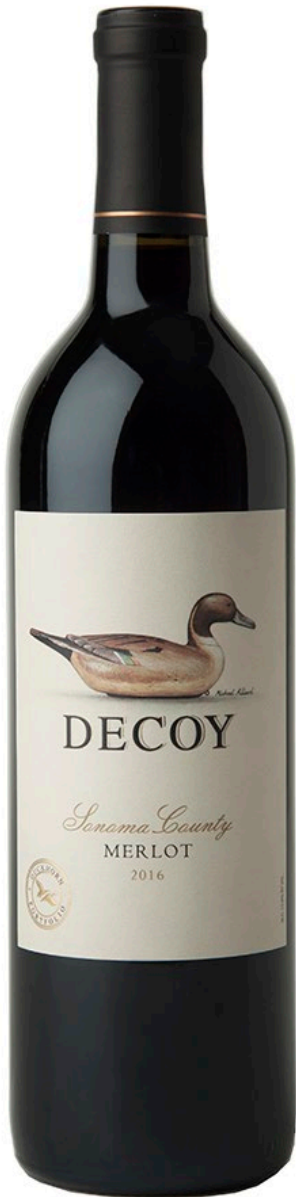
Production and Technical Data

Alcohol: 13.9%

0.60 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.50



DecoyWines.com

DUCKHORN PORTFOLIO