



DECOY

2016 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

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

Rich and concentrated, this wine reveals voluptuous layers of blueberry, cassis and dark chocolate. On the palate, hints of salted caramel and exotic spices add depth and complexity to the fresh fruit flavors, while carrying the wine to a long and silky finish.

Varietal Content

51% Merlot, 23% Zinfandel, 18% Cabernet Sauvignon, 6% Petite Sirah, 2% Petit Verdot

Harvest Information

Harvest Dates: September 7 – October 20, 2016

Average Sugar at Harvest: 24.5° Brix

Winemaking

10 months, 85% French oak, 15% American oak

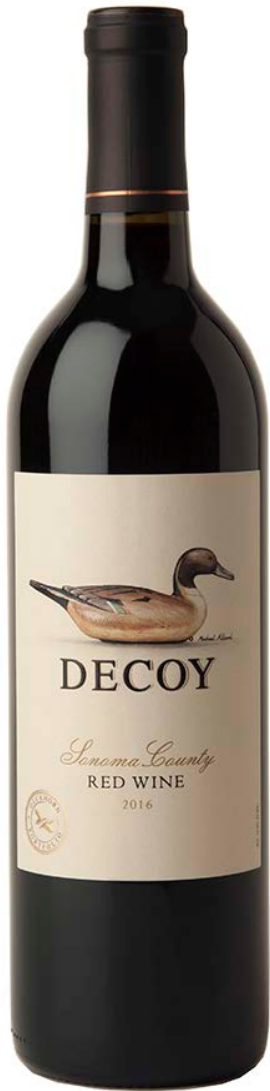
Production and Technical Data

Alcohol: 13.9%

0.62 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.60



DecoyWines.com

DUCKHORN WINE COMPANY