



DECOY

## 2017 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.

### In the Vineyards

2017 began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. As the weather warmed up during summer, careful pruning resulted in excellent vine balance and ideal dappled shading on the grapes. The majority of our white varieties were harvested before the first heat spike, showing excellent depth and acidity. This same late-season heat helped our remaining white and red grapes achieve perfect ripeness. As a result, the overall quality in 2017 was amazing, with our whites displaying beautiful poise and lush fruit-forward flavors, and richly colored reds offering a lovely balance between concentration and complexity.

### Comments from the Winemaker

From its deep, inviting color to its enticing layers of boysenberry, blackberry, plum and star anise, 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 dark chocolate and barrel spice.

### Varietal Content

85% Cabernet Sauvignon, 10% Merlot, 3% Zinfandel, 1% Petit Verdot, 1% Petite Sirah

### Harvest Information

Harvest Dates: September 27 – October 25

Average Sugar at Harvest: 24.5° Brix

### Winemaking

100% French oak

40% new

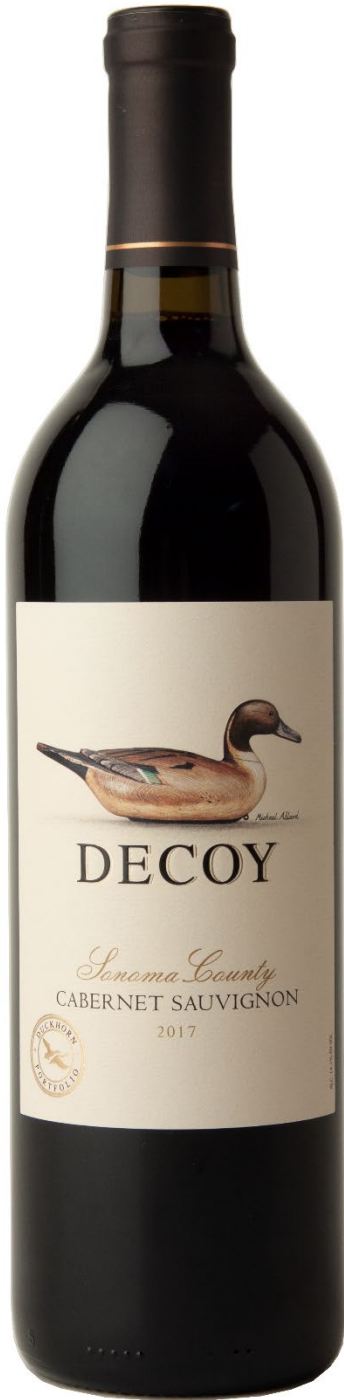
### Production and Technical Data

Alcohol: 14.1%

0.61 g/100 ml titratable acidity

15-20 days fermentation at 80°F

pH: 3.60



DecoyWines.com

DUCKHORN PORTFOLIO