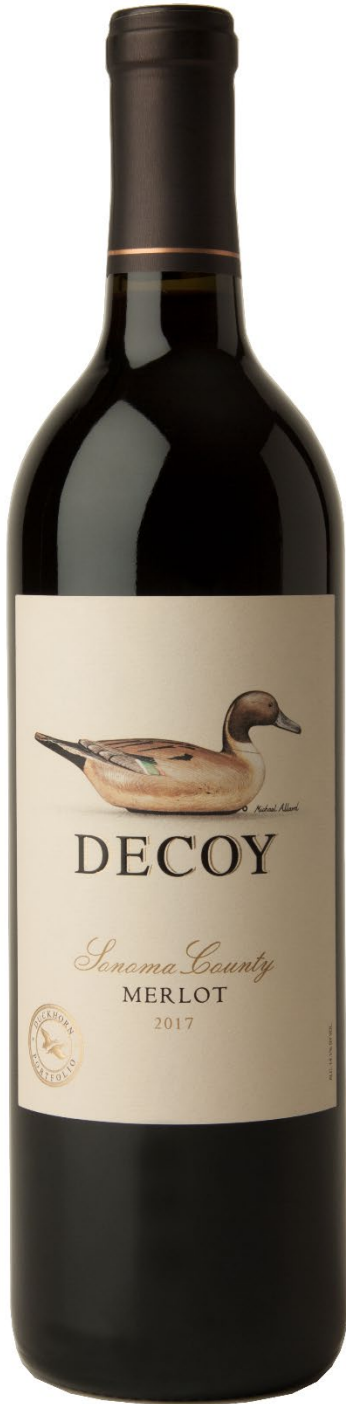




DECOY



2017 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.

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

This lush and inviting Merlot displays enticing aromas of blueberry, raspberry and cassis, underscored by a French oak-inspired hint of cocoa. The layers of luxurious fruit continue on the palate, where lively acidity adds poise and structure, and silky tannins carry the wine to a long, juicy finish.

Varietal Content

96% Merlot, 4% Cabernet Sauvignon

Harvest Information

Appellation: Sonoma County

Harvest Dates: September 5 – October 20

Average Sugar at Harvest: 25° Brix

Cooperage

100% French oak

Production and Technical Data

Alcohol: 14.1%

0.63 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.40

DecoyWines.com

DUCKHORN PORTFOLIO