



DECOY

## 2017 Sonoma County Zinfandel

This enticing Sonoma County wine highlights a bright red-fruit and spice expression of Zinfandel. The majority of the fruit came from elite vineyards in the Dry Creek Valley, an area universally recognized for producing exceptional high-end Zinfandel.

### 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 lovely dark violet color to its luscious fruit aromas, this wine captures the alluring essence of Sonoma County Zinfandel. On the palate, layers of fresh raspberry, blackberry and cranberry are underscored by an elegant structure that includes supple, refined tannins, balanced acidity and notes of French vanilla and toasty oak.

### Varietal Content

83% Zinfandel, 17% Petite Sirah

### Harvest Information

Harvest Dates: September 1 – October 17

Average Sugar at Harvest: 27.0° Brix

### Cooperage

100% French oak

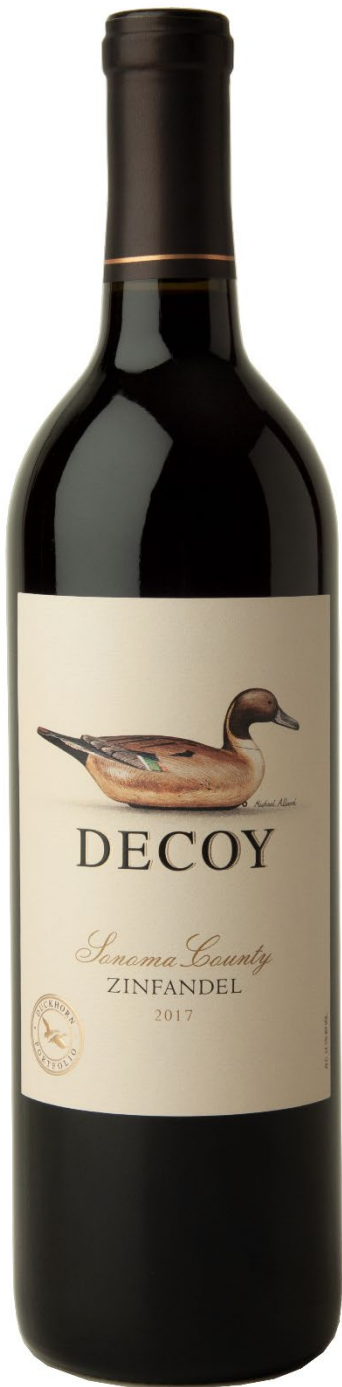
### Production and Technical Data

Alcohol: 14.1%

0.65 g/100 ml titratable acidity

15-20 days fermentation at 80°F

pH: 3.50



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