

DECOY

2018 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.

VINTAGE NOTES

The 2018 growing season began with a cool winter, and just enough rain to replenish the vineyards. A temperate spring followed by mild weather throughout the summer allowed the grapes to ripen at a very measured pace, something we love to see in our vineyards. After several years of early harvests, the relatively mild weather and a healthy sized crop led to a return to more normal harvest times. After enjoying abundant hangtime to fully ripen, the quality of the grapes was extremely impressive. Overall, our 2018 whites and rosé show an ideal combination of lovely fruit-forward flavors and elegance, while the reds are lush and complex, with great color and concentration.

WINEMAKING NOTES

This rich and alluring Zinfandel displays aromas of ripe blackberry, wild blueberry, plum and black currants, along with hints of cedar and spice from barrel aging. On the palate, the luxurious dark berry flavors glide across velvety tannins, carrying the wine to a long, juicy finish.

WINEMAKING

APPELLATION	Sonoma County
SUB-APPELLATIONS	Dry Creek and Alexander Valley
VARIETAL COMPOSITION	88% Zinfandel, 12% Petite Sirah
OAK PROFILE & AGING	Aged 12 months in 40% new French oak
ALCOHOL	13.9%
PH	3.52
ACIDITY	0.66 g/100 ml



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