



DECOY

2010 Decoy Napa County Cabernet Sauvignon

2010 Harvest Notes

Due to a wet spring and mild growing season the 2010 harvest started 2 weeks later than we would normally expect. Later, milder seasons tend to result in wines of fine elegance and balanced natural acidity. This is exactly what we see in our white wines and the best reds from superior locations. During harvest the conditions (a strong heat wave and then significant late rains), caused us to be very diligent in the vineyards fine tuning the fruit and making timely picking decisions. In the winery we took precautions to be respectful to the characteristics of the fruit and feel that has resulted in wines of character and intrigue.

Comments from the Winemaker

Produced to be lush and enjoyable upon release, the 2010 Decoy Napa County Cabernet Sauvignon has a seamless tannin structure, refreshing acidity and great length. In the nose, rich dark fruit aromas are underscored by enticing oak-inspired notes of caramel, mocha and baking spices. These elements continue on the palate, which spotlights a rich core of blackberry and French plum flavors.

Varietal Content

96% Cabernet Sauvignon, 3% Merlot, 1% Petit Verdot

Harvest Information

Harvest Dates: October 2 — November 1, 2010

Average Sugar at Harvest: 25.7° Brix

Cooperage

Barrel Aging: 12 Months in 100% French Oak, 5% New

Production/Technical Data

0.58 g/100 ml titratable acidity

pH: 3.56

Alcohol: 13.9%

Bottled: November 2011

Released: December 2011

DUCKHORN WINE COMPANY

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