



DECOY

2015 SONOMA COUNTY MERLOT

For more than three 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..

Harvest Notes

In Sonoma County, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, but a light rain in mid-September nourished the vines and provided welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

This lovely expression of Sonoma County Merlot offers lush layers of black cherry, cassis and cranberry, along with notes of cocoa and leather. On the palate, refined tannins underscore the wine's velvety mouthfeel, while excellent acidity adds poise and length to the vibrant red berry flavors.

Varietal Content

92% Merlot, 4% Cabernet Franc, 2% Cabernet Sauvignon, 2% Petite Sirah

Harvest Information

Harvest Dates: September 5th – October 14

Average Sugar at Harvest: 25° Brix

Winemaking

100% French Oak

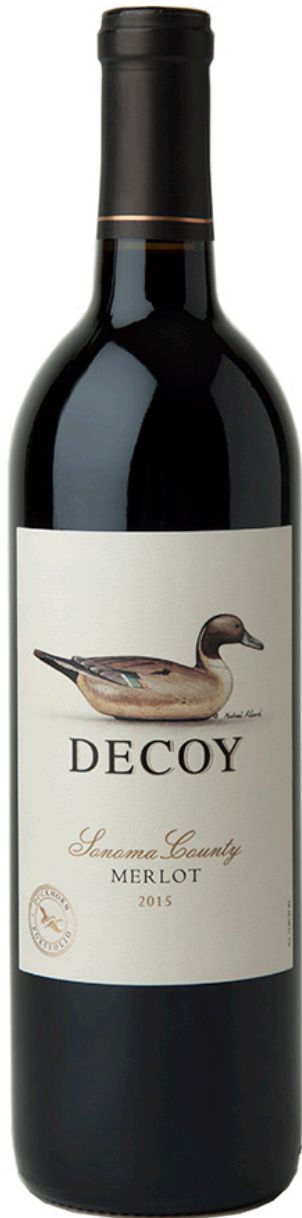
Production and Technical Data

Alcohol: 13.9%

0.62 g/100 ml titratable acidity

10-15 days fermentation at 80°F

pH: 3.62



DecoyWines.com

DUCKHORN WINE COMPANY