

2017 DECOY SONOMA COUNTY CABERNET SAUVIGNON

Key Accolades

v15 90 Pts., *Wine & Spirits*. v15 90 Pts., *Wine Review Online*.

Tasting Notes

Displaying the lushness and balance that define great Sonoma County Cabernet Sauvignon, this inviting wine features layers of blackberry and black cherry, along with notes of mocha, star anise and spearmint. On the palate, the juicy, bright fruit flavors are framed by rich, refined tannins that carry the wine to a satisfying finish.

SRP: \$25

Production & Technical Data

Varieties: 85% Cabernet Sauvignon,
10% Merlot, 3% Zinfandel,
1% Petite Sirah, 1% Petite Verdot

Average Sugar at Harvest : 24.5° Brix

Appellation: Sonoma County

Aging & Oak: 100% French Oak | 40%
new | 60% neutral

Harvest Dates:
September 27 – October 25

Fermentation: 15 to 20 days at 80°F

Inaugural Vintage: 2008

pH: 3.60 TA : 6.1 g/L

Format Available: 750 mL

Alcohol: 14.1%

