

DECOY

LIMITED

2020 DECOY LIMITED SONOMA COAST CHARDONNAY

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted using grapes from some of the most acclaimed Sonoma Coast vineyards, including our own estate properties, this wine is the ultimate expression of Decoy Chardonnay.

VINTAGE NOTES

While the growing season began with a mild winter and less than average rainfall, there was enough precipitation to provide ample soil moisture. After an early and ideal budbreak, temperate weather throughout spring and summer produced balanced canopies and steady shoot growth, with relatively small berries. Mid-August brought a week of temperatures over 100° F, providing a final push towards optimal ripeness for our Sauvignon Blanc, Chardonnay, and select Pinot Noir vineyards. While late-season wildfires in Northern California brought logistical challenges, we were able to successfully pick our vineyards during a very busy, truncated harvest, resulting in beautifully pure and aromatic white wines, and lush, spicy and concentrated reds.

WINEMAKING NOTES

Graceful, pure and polished, this enticing Chardonnay offers tantalizing aromas of green apple, nectarine and candied citrus, with fragrant hints of roasted nuts and acacia blossoms. On the palate, it is rich and lushly textured, with a flowing elegance that frames the fresh citrus and stone fruit flavors, while carrying the wine to a long, silky finish.

WINEMAKING

APPELLATION	Sonoma Coast
SUB-APPELLATION	Russian River Valley, Petaluma Gap, Carneros
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	50% Stainless Steel Fermentation, 50% Barrel Fermentation and 35% New French Oak
MALOLACTIC FERMENTATION	50%
ALCOHOL	14.2%
PH	3.55
ACIDITY	0.58 g/100 ml

THE DUCKHORN PORTFOLIO

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