

# DECOY

## 2022 CALIFORNIA CHARDONNAY

Like all of our Decoy wines, our Decoy California Chardonnay benefits from the passion, skill and experience from The Duckhorn Portfolio team. Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, using grapes from exceptional vineyards, including from our own estate properties.

### VINTAGE NOTES

The 2022 harvest got off to an early start, with relatively low yields and warm late-July and early-August weather driving ripeness in many key appellations. As a result, we began harvesting Sauvignon Blanc, Merlot, Zinfandel and Pinot Noir all in the first weeks of harvest. Early September brought a significant heat event to much of the state. During this period we meticulously monitored the weather reports, and our crews worked tirelessly to bring the fruit from each appellation in at ideal ripeness. After minor rains in late-September that cooled down the vines, we concluded harvest in late October. Although the pace was brisk, the wines are absolutely amazing, with bright, fruit-forward whites, and opulent and beautifully structured reds.

### WINEMAKING NOTES

With luxurious aromas of ripe mango, pineapple, Mandarin orange and sweet citrus zest, this vibrant Chardonnay beckons a first sip. On the smooth, supple palate, refreshing acidity adds poise and polish to the tropical fruit flavors, with hints of vanilla and toasted almonds adding complexity to a long, lush finish.

### WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	42% Central Coast, 40% Sonoma County, 10% Yolo County, 5% Mendocino County, 3% Alameda
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	Aged 7 months in 100% French oak barrels 25% new, 75% neutral
MALOLACTIC FERMENTATION	20%
ALCOHOL	13.8%
PH	3.50
ACIDITY	0.61 g/100 ml
RESIDUAL SUGAR	1.5 g/L



THE DUCKHORN PORTFOLIO

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