

2017 DECOY SONOMA COUNTY CHARDONNAY

Key Accolades

v17 92 Pts., *Wine Review Online*.

Tasting Notes

This enticing Chardonnay offers vibrant layers of green apple, white peach and honeysuckle, as well as hints of cinnamon. On the palate, a supple texture from sur lie aging is balanced by bright natural acidity, which adds poise and length to the lush, pure fruit flavors.

SRP: \$20

Production & Technical Data

Variety: 100% Chardonnay Average Sugar at Harvest : 24.5° Brix

Appellation: Sonoma County Aging & Oak: 10% French Oak | 90% Stainless Steel

Harvest Dates: August 25 – September 3 Fermentation: 24 days at 54°F

Inaugural Vintage: 2009 pH: 3.52 TA : 5.8 g/L

Format Available: 750 mL Alcohol: 13.5%

