

2018 DECOY SONOMA COUNTY CHARDONNAY

Key Accolades

v17 92 Pts., *Wine Review Online*.

Tasting Notes

This deliciously bright and inviting Chardonnay offers layers of apricot, citrus and green apple, as well as hints of fresh honeysuckle and cinnamon. On the palate, the lovely pure fruit flavors are underscored by delicate acidity and a supple richness from sur lie aging.

SRP: \$20

Production & Technical Data

Variety: 100% Chardonnay	UPC: 669576 019245
Appellation: Sonoma County	Aging & Oak: 100% French Oak 25% new
Harvest Dates: September 8- October 10	Fermentation: 40-55 days at 54°F
Inaugural Vintage: 2009	pH: 3.55 TA : 6.2 g/L
Format Available: 750 mL	Alcohol: 13.9%

