

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 Average Sugar at Harvest : 23.9° Brix

Appellation: Sonoma County Aging & Oak: 100% French Oak | 25% new

Harvest Dates: Fermentation: 40-55 days at 54°F
September 8- October 10

Inaugural Vintage: 2009 pH: 3.55 TA : 6.2 g/L

Format Available: 750 mL Alcohol: 13.9%

