

# 2020 DECOY LIMITED SONOMA COAST CHARDONNAY

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## Key Accolades

v19 90 Pts., *Wine Spectator*.

## Tasting 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.

**SRP: \$30**

## Production & Technical Data

Variety: 100% Chardonnay	UPC: 669576 02077 7
Appellation: Sonoma Coast	Aging & Oak: 50% Stainless Steel Fermentation, 50% Barrel Fermentation and 35% New French Oak.
Inaugural Vintage: 2019	pH: 3.55      TA: 5.8 g/L
Format Available: 750 mL	Alcohol: 14.2%

