

DECOY

2021 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 growing season began with minimal winter rains and a mild spring. With drought conditions throughout California, we carefully tailored our vineyard practices to ensure balanced crop loads. With slightly elevated temperatures, budbreak at our North Coast vineyards was approximately two weeks ahead of the cooler Central Coast. As a result, our North Coast harvest concluded on October 15th, with our harvest on the Central Coast wrapping up on November 6th. In both regions, the berries and clusters were smaller than average, producing lower yields but deeply concentrated flavors, aromas and textures. Overall, the resulting wines are of exceptional quality, with lovely balance, excellent natural acidity and bright, juicy flavors.

WINEMAKING NOTES

Enticing aromatics of sweet citrus, Fuji apple, and peach mingle with lovely notes of custard and vanilla in this energetic and alluring Chardonnay. On the palate, bright acidity leads to beautiful layers of citrus, baking spices, and hints of vanilla, carrying the wine to a lengthy finish.

WINEMAKING

APPELLATION California

VARIETAL COMPOSITION 100% Chardonnay

OAK PROFILE & AGING 70% stainless steel and 30% French oak barrels

ALCOHOL 13.9%

PH 3.48

ACIDITY 0.58 g/100 ml

RESIDUAL SUGAR >2g/L

ADDITIONAL INFORMATION Aged on lees for 8 months with stirring to increase texture and weight.



THE DUCKHORN PORTFOLIO

    DecoyWines.com | (866) 367-9945