

2022 DECOY LIMITED SONOMA COAST CHARDONNAY

Key Accolades

v20 91 Pts., *Wine & Spirits*.

Tasting Notes

This wine draws you in with luxurious aromas of ripe Meyer lemon, butterscotch, sweet white peach, tangerine and light oak spice. On the palate, smooth, round tannins and an ideal balance between oak and acidity frame the lush tropical and stone fruit flavors while carrying the wine to a long, delicious finish.

Production & Technical Data

SRP: \$30

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Sonoma Coast

AGING & OAK

Aged 8 months in stainless steel and 100% French oak barrels
30% new, 70% neutral

INAUGURAL VINTAGE

2019

ALCOHOL

14.1%

pH

3.63

TA

6.1 g/L

FORMATS AVAILABLE

750 mL

UPC

669576 02077 7

