

2024 DECOY LIMITED SONOMA COAST CHARDONNAY

Key Accolades

v23 91 Pts., *James Suckling*.

Tasting Notes

This Chardonnay opens with aromas of baked apple, crème brûlée, white peach, ripe nectarine, and a delicate sweet rose petal floral note. The palate is full-bodied and creamy, with a lush, mouthcoating texture and layers of white peach and nectarine, finishing with light vanilla and toasty oak.

Production & Technical Data

SRP: \$25

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Sonoma Coast

AGING & OAK

Aged 14 months in stainless steel and French oak barrels 35% new

INAUGURAL VINTAGE

2019

ALCOHOL

14.2%

pH

3.47

TA

5.4 g/L

FORMATS AVAILABLE

750 mL

UPC

669576 02077 7

