2025 DECOY LIMITED

SONOMA COAST CHARDONNAY

KEY ACCOLADES

90 POINTS *Wine Enthusiast*, v24

TASTING NOTES

This Chardonnay opens with inviting aromas of ripe white peach, baked apple, crème brûlée, sweet nectarine, and a touch of bright lemon. The palate is full bodied and lush, with fresh acidity balancing a creamy, mouthcoating texture. Layers of white peach and nectarine carry through to a lingering finish of light vanilla and toasty oak.

PRODUCTION & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Chardonnay			
APPELLATION: Sonoma Coast			
AGING & OAK: Aged 9 months in French oak barrels 35% new | 65% Neutral			
INAUGURAL VINTAGE: 2019	ALCOHOL: 13.9%	pH: 3.33	TA: 5.9 g/L
FORMATS AVAILABLE: 750 mL		UPC: 669576 02077 7	

