

DECOY

2019 SONOMA COUNTY CHARDONNAY

Like all of our Decoy wines, our Decoy Sonoma County Chardonnay benefits from the passion, skill and experience of our Duckhorn Portfolio team. Exploring the diversity of the Sonoma County winegrowing region allows our winemaking team greater flexibility during the blending process. Stretching from Cloverdale to Annapolis to San Pablo Bay, Sonoma County encompasses an array of microclimates, soil types, elevations and terroirs, yielding a unique and appealing expression of Chardonnay.

VINTAGE NOTES

Following a wet winter and a cool spring, the 2019 growing season got off to a later-than-normal start. Throughout summer, the vines enjoyed warm, temperate weather, which ensured abundant hangtime for the grapes to slowly develop vibrant, complex flavors. During harvest, a few small heat events provided a final push to ripeness, producing white wines with alluring aromatics and bright energetic structures, and reds with beautiful concentration and color, excellent acidity and layers of pure, lush fruit.

WINEMAKING NOTES

This tantalizing Chardonnay offers vibrant aromas of Fuji apple, ripe pear and lemon zest. The juicy orchard fruit and citrus flavors continue on the palate, where refreshing acidity and hints of caramelized French oak add nuance and richness to a bright, lingering finish.

WINEMAKING

APPELLATION	Sonoma County
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	30% new French oak Aged on lees for 8 months with stirring to increase texture and weight.
MALOLACTIC FERMENTATION	20%
ALCOHOL	13.5%
PH	3.58
ACIDITY	0.60 g/100 ml



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