

DECOY

L I M I T E D

2021 DECOY LIMITED SONOMA COAST CHARDONNAY

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted using grapes from some of the most acclaimed Sonoma Coast vineyards, including our own estate properties, this wine is the ultimate expression of Decoy Chardonnay.

VINTAGE NOTES

With just 50% of our average rainfall to start the season we took proactive measures in our vineyards, including early suckering and pruning, careful cover crop management and targeted irrigation to ensure healthy vines. Spring and summer brought mild-to-warm temperatures that allowed the grapes to ripen slowly and evenly, resulting in early flavor development at lower Brix with high acidity. To achieve balanced acids with even more flavor development we waited patiently until September 1st to begin our Chardonnay harvest. The resulting wine offers ideal ripeness, supple textures and beautifully concentrated flavors.

WINEMAKING NOTES

Lush, pure and polished, this enticing Chardonnay offers aromas of lemon, lime, white peach, sweet tangerine and caramel. The bright citrus layers are echoed on the full-bodied palate, where they mingle with juicy flavors of stone fruit and French oak-inspired hints of crème brûlée and spice.

WINEMAKING

APPELLATION	Sonoma Coast
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	Aged 14 months in 100% French oak barrels 35% new, 65% neutral
MALOLACTIC FERMENTATION	30%
ALCOHOL	14.2%
PH	3.66
ACIDITY	0.61 g/100 ml
RESIDUAL SUGAR	1.33 g/L



THE DUCKHORN PORTFOLIO

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