

DECOY

Featherweight

2023 CALIFORNIA CHARDONNAY

With just 80 calories per serving, Decoy Featherweight Chardonnay is a refreshing lower-in-calorie* and lower-in-alcohol* wine crafted from premium California vineyards. Lively aromas of crisp apple and citrus zest lead to bright flavors of Fuji apple, tangerine and Meyer lemon, balanced by hints of white peach. Its crisp acidity and clean finish make it a versatile choice for any occasion.

VINTAGE NOTES

The 2023 California growing season began with abundant winter rains, revitalizing soils after years of drought. Cool spring temperatures delayed ripening by two to four weeks. Harvest started on September 7th and intensified in late September with warmer weather, alternating heat waves, and cooling trends. October's warmth helped achieve optimal ripeness and maturity. Harvest wrapped up on November 9th. The extended season resulted in red wines with depth, texture, and rich color, while white wines displayed delicate aromatics, vibrant acidity, and balanced structure, making 2023 a remarkable vintage of exceptional quality.

WINEMAKING NOTES

Using a portion of the current vintage, the wine undergoes traditional winemaking before a specialized distillation process gently removes alcohol while preserving its vibrant aromas and flavors. The result is a lower-in-calorie*, lower-in-alcohol* Chardonnay that doesn't compromise on quality or taste.

Appellation · California

Sub-Appellations · Sonoma County, Central Coast, Mendocino County

Varietal Composition · 100% Chardonnay

Oak Profile & Aging · Aged 8 months in stainless steel and 100% French oak barrels 30% new, 70% neutral

Malolactic Fermentation · 30%

Alcohol · 9.0%

pH · 3.47

Acidity · 0.57 g / 100 mL

Residual Sugar · 2.5 g/L

