

DECOY[®]

L I M I T E D

2023 DECOY LIMITED SONOMA COAST CHARDONNAY

Building on our rich winemaking heritage, we invite you to experience Decoy Limited wines. Crafted using grapes from some of the most acclaimed California vineyard sources, including our own estate properties, these wines showcase the pinnacle of Decoy winemaking.

VINTAGE NOTES

The 2023 growing season started with a cool, wet winter, followed by a moderate spring, which delayed budbreak and bloom across several regions. Some vineyards were two to four weeks behind typical schedules, creating a unique timeline for harvest. Our team began picking in mid-September, progressing steadily from northern to southern blocks, with full harvest underway by October. A series of warm spells helped push the grapes to peak ripeness. Careful vineyard practices, including strategic leafing and crop adjustments, were essential this year, resulting in red wines with deep color and intensity, and white wines with fresh aromatics and lively acidity.

WINEMAKING NOTES

This Chardonnay offers warm vanilla and light oak aromas, with bright notes of sweet lemon and honeysuckle. It has flavors of brioche and creamy custard, balanced by a refreshing acidity. The lingering sweet lemon finish makes it perfect for sunny afternoons or pairing with seafood.

Appellation · Sonoma Coast

Alcohol · 14.2%

Varietal Composition · 100% Chardonnay

pH · 3.52

Oak Profile & Aging · Aged 10 months
in 100% French oak barrels 35% new, 65%
neutral

Acidity · 0.65 g / 100 mL

Residual Sugar · 1.4 g/L

