

DECOY[®]

L I M I T E D

2024 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 2024 growing season was shaped by warmer-than-average temperatures, with budbreak occurring two to three weeks earlier than in 2023. After a record-breaking July, a milder August provided balance before late-season heat spikes arrived in Russian River Valley and Northern Sonoma County. Cooler periods between heat waves allowed for extended flavor development, leading to white grapes with heightened ripeness and a more pronounced tropical character. The resulting wines from Sonoma Coast are vibrant, expressive and beautifully layered.

WINEMAKING NOTES

This Chardonnay opens with aromas of baked apple, crème brûlée, white peach, ripe nectarine, and a delicate sweet rose petal floral note. The palate is full-bodied and creamy, with a lush, mouthcoating texture and layers of white peach and nectarine, finishing with light vanilla and toasty oak.

Appellation · Sonoma Coast

Alcohol · 14.2%

Sub-Appellation · Russian River Valley,
Carneros, Petaluma Gap

pH · 3.47

Varietal Composition · 100% Chardonnay

Acidity · 0.54 g / 100 mL

Oak Profile & Aging · Aged 14 months in
stainless steel & French oak barrels 35% new

Residual Sugar · 1.5 g/L

