DECOY

Established more than 40 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards, including from our own estate properties.



CHARDONNAY

CALIFORNIA

2025

VINTAGE NOTES

The 2025 growing season began with a wet winter that replenished soils and supported healthy vine growth heading into an average bud break in April. Warm conditions early in the season encouraged strong fruit set and early flavor development, while a gradual cool down later in the summer helped preserve freshness and natural acidity. Late-season rain in October accelerated harvest decisions, but the fruit was already showing excellent flavor maturity at lower sugar levels. The result is a vintage of clean, aromatic white wines with vibrant fruit character, bright acidity and balanced texture.

WINE MAKING NOTES

Aromas of crème brûlée, butterscotch, light oak spice, and ripe lemon lead into a silky-smooth palate with soft tannins and toasted oak spice. Notes of rich lemon meringue and juicy, ripe citrus combine to create a beautifully balanced and lingering finish.

APPELLATION
California

SUB-APPELLATIONS
Alexander Valley, Santa Barbara County, Russian River Valley, Mendocino County, Dry Creek Valley

VARIETAL COMPOSITION
100% Chardonnay

OAK PROFILE & AGING
Aged 10 months in French oak, 30% new

ALCOHOL 13.9%

PH 3.53

ACIDITY 0.52 g / 100 mL

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