DECOY
LIMITED

2025 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 2025 growing season began with a relatively wet winter, which supported healthy vine growth, strong root development, and an average bud break occurring in the first two weeks of April. The remainder of the season was consistently warm, followed by a gradual cooling beginning in July. Cooler late-season conditions promoted earlier-than-normal flavor development, alongside an above-average crop size across most varietals. This allowed us to harvest at lower sugar levels than is typical, a positive outcome given the late-season rain events that ultimately limited harvest activity in October. Overall, the vintage shows excellent promise, with notably clean, aromatic white wines.

WINEMAKING NOTES

This Chardonnay opens with inviting aromas of ripe white peach, baked apple, crème brûlée, sweet nectarine, and a touch of bright lemon. The palate is full-bodied and lush, with fresh acidity balancing a creamy, mouthcoating texture. Layers of white peach and nectarine carry through to a lingering finish of light vanilla and toasty oak.

Appellation · Sonoma Coast

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

Varietal Composition · 100% Chardonnay

Oak Profile & Aging · Aged 9 months in French oak, 35% new

Malolactic Fermentation · 40%

Alcohol · 13.9%

pH · 3.33

Acidity · 0.59 g / 100 mL

The Duckhorn Portfolio, St. Helena, CA © Must be 21+ Please Enjoy Responsibly.