

2010 DECOY SONOMA COUNTY CHARDONNAY

Unbelievable quality and value in Sonoma County Chardonnay!



Composition: 100% Chardonnay	Market Trends/Opportunity: Chardonnay still #1 variety, 24% of category sales. \$14-25 Chardonnay +2% vs. PY.
Winemaker: Neil Bernardi	Availability: National
Appellation: Sonoma County	SRP: \$18
Winemaking: Produced by Migration Winemaker Neil Bernardi—a cool-climate Chardonnay specialist—Decoy Chardonnay explores the diversity of the Sonoma County winegrowing region, while allowing Neil greater flexibility during the blending process. Sonoma County encompasses an array of microclimates, soil types, elevations, and terroirs yielding a unique and appealing expression of Chardonnay.	Tasting Notes: Made from a careful selection of top Sonoma County Chardonnay, with an emphasis on grapes from the cooler Sonoma Coast, this fresh and attractive wine displays aromas of white flowers, green apple with hints of exotic grapefruit, guava, flint, and wet stone. There is great flavor impact on the palate with fresh and lively acidity, it is ideal for youthful enjoyment.
Key Accolades: v09 4+ Stars – Excellent, <i>Restaurant Wine</i> . v09 4 Stars/90 Pts., <i>Beverage Dynamics</i> .	Recommended Pairings: Crab cakes, clam chowder, chicken with cream sauce, mild cheddar.
UPC: Bottle: 669576 019245 Case: 20 669576 01924 2	Marquee Accounts: Wine Country Bistro, Sullivan's, Tabor Road Tavern, Metropolitan Grill, Bridges, Osetra Fish House.
SCC: 10669576019242	Formats Available: 750ml
TTB Approval: 11013001000529	Alcohol: 13.5%