



DECOY

2015 Sonoma County Chardonnay

Like all of our Decoy wines, our Decoy Sonoma County Chardonnay benefits from the passion, skill and experience of our Duckhorn Wine Company team. Exploring the diversity of the Sonoma County winegrowing region allows our winemaking team greater flexibility during the blending process. Stretching from Cloverdale to Annapolis to San Pablo Bay, Sonoma County encompasses an array of microclimates, soil types, elevations, and terroirs, yielding a unique and appealing expression of Chardonnay.

2015 Harvest Notes

In Sonoma County, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, but a light rain in mid-September nourished the vines and provided welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

This bright and alluring Chardonnay offers abundant layers of citrus, white peach, and melon, as well as hints of honeysuckle. On the palate, lovely pure fruit notes are underscored by crisp acidity and a lovely supple quality from sur lie aging.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: August 28 – September 20, 2015

Average Sugar at Harvest: 24.2° Brix

16 vineyards harvested

Cooperage

20% New French oak, 80% Stainless Steel

5 months sur lie

Production/Technical Data

Alcohol: 13.5%

0.57 g/100 ml titratable acidity

24 days fermentation at 50°F

pH: 3.58

Bottled: April 2016

Released: June 2016

