



DECOY

2017 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.

In the Vineyards

2017 began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. As the weather warmed up during summer, careful pruning resulted in excellent vine balance and ideal dappled shading on the grapes. The majority of our white varieties were harvested before the first heat spike, showing excellent depth and acidity. This same late-season heat helped our remaining white and red grapes achieve perfect ripeness. As a result, the overall quality in 2017 was amazing, with our whites displaying beautiful poise and lush fruit-forward flavors, and richly colored reds offering a lovely balance between concentration and complexity.

Comments from the Winemaker

This enticing Chardonnay offers vibrant layers of green apple, white peach and honeysuckle, as well as hints of cinnamon. On the palate, a supple texture from sur lie aging is balanced by bright natural acidity, which adds poise and length to the lush, pure fruit flavors.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 3rd – September 26th

Average Sugar at Harvest: 24.5° Brix

Cooperage

10% French oak, 90% Stainless Steel

Production and Technical Data

Alcohol: 13.5%

0.58 g/100 ml titratable acidity

24 days fermentation at 54°F

pH: 3.52



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