

2013 Decoy 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.

Comments from the Winemaker

This vibrant Chardonnay offers enticing aromas of lemon meringue, honeysuckle and vanilla cream. On the palate, bright citrus flavors dominate with hints of rich tropical fruit contributing weight and texture. Excellent acidity adds length and focus to a crisp, lingering finish.

Varietal Content 100% Chardonnay

Harvest Information

Harvest Dates: August 26 — September 19, 2013 Average Sugar at Harvest: 24.1° Brix 12 vineyards harvested

Production/Technical Data

10% Barrel and 90% Stainless Steel Fermentation Alcohol: 13.5% 0.61 g/100 ml titratable acidity 15 days fermentation at 55°F pH: 3.54

Bottled: March 2014



