



2016 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.

Harvest Notes

The 2016 growing season began with generous winter rains, followed by a spring and summer marked by moderate temperatures and abundant sunshine. Like several recent vintages, the 2016 harvest came early, delivering exquisite quality grapes. After the modest size crop of 2015, 2016 saw a welcome return to average yields. Overall, the 2016 whites show an ideal combination of lovely richness and excellent natural acidity, while the reds are lush and complex, with beautiful color and concentration.

Comments from the Winemaker

This deliciously bright and inviting Chardonnay offers layers of apricot, citrus and summer melon, as well as hints of fresh honeysuckle. On the palate, the lovely pure fruit flavors are underscored by delicate acidity and a supple richness from the sur lie aging.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 1st – September 29th

Average Sugar at Harvest: 24.5° Brix

Winemaking

10% French Oak, 90% Stainless Steel

Production and Technical Data

Alcohol: 13.5%

0.6 g/100 ml titratable acidity

24 days fermentation at 54°F

pH: 3.56

