



DECOY

2018 Sonoma County Chardonnay

Like all of our Decoy wines, our Decoy Sonoma County Chardonnay benefits from the passion, skill and experience of our Duckhorn Portfolio 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

The 2018 growing season began with a cool winter, and just enough rain to replenish the vineyards. A temperate spring followed by mild weather throughout the summer allowed the grapes to ripen at a very measured pace, something we love to see in our vineyards. After several years of early harvests, the relatively mild weather and a healthy sized crop led to a return to more normal harvest times. After enjoying abundant hangtime to fully ripen, the quality of the grapes was extremely impressive. Overall, our 2018 whites and Rosé show an ideal combination of lovely fruit-forward flavors and elegance, while the reds are lush and complex, with great color and concentration.

Comments from the Winemaker

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

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 8 – October 10

Average Sugar at Harvest: 23.9° Brix

Winemaking

Fermented in both stainless steel and barrels, with 25% new French oak

Production and Technical Data

Alcohol: 13.9%

0.62 g/100 ml titratable acidity

40-55 days fermentation at 54°F

pH: 3.55



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