

2022 DECOY LIMITED SONOMA COAST CHARDONNAY

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. Building on our rich winemaking heritage, we invite you to experience Decoy Limited.

Crafted using grapes from some of the most acclaimed Sonoma Coast vineyards, including our own estate properties, this wine is the ultimate expression of Decoy Chardonnay.

VINTAGE NOTES

The 2022 harvest got off to an early start, with relatively low yields and warm late-July and early-August weather driving ripeness in many key appellations. As a result, we began harvesting Sauvignon Blanc, Merlot, Zinfandel and Pinot Noir all in the first weeks of harvest. Early September brought a significant heat event to much of the state. During this period we meticulously monitored the weather reports, and our crews worked tirelessly to bring the fruit from each appellation in at ideal ripeness. After minor rains in late-September that cooled down the vines, we concluded harvest in late October. Although the pace was brisk, the wines are absolutely amazing, with bright, fruit-forward whites, and opulent and beautifully structured reds.

WINEMAKING NOTES

Capturing the purity and polish of the finest Sonoma Coast Chardonnays, this wine draws you in with luxurious aromas of ripe Meyer lemon, butterscotch, sweet white peach, tangerine and light oak spice. On the palate, smooth, round tannins and an ideal balance between oak and acidity frame the lush tropical and stone fruit flavors while carrying the wine to a long, delicious finish.

WINEMAKING

APPELLATION	Sonoma Coast
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	Aged 8 months in stainless steel and 100% French oak barrels 30% new, 70% neutral
MALOLACTIC FERMENTATION	30%
ALCOHOL	14.1%
PH	3.63
ACIDITY	0.61 g/100 ml
RESIDUAL SUGAR	Dry 1.5 g/L



THE DUCKHORN PORTFOLIO

   | DecoyWines.com | (866) 367-9945