



DECOY

2024 CALIFORNIA CHARDONNAY

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards, including from our own estate properties.

VINTAGE NOTES

The 2024 growing season was shaped by warmer-than-average temperatures, with budbreak occurring two to three weeks earlier than in 2023. White grapes stood out with impressive cluster weight, while in some regions, cooler yet sunny conditions extended hangtime, enhancing flavor development. Harvested occurred from late August through September across California, benefiting from steady warmth. The resulting wines display vibrant aromatics, rich textures and balanced acidity, making 2024 a standout vintage for expressive, layered white wines.

WINEMAKING NOTES

Radiant aromas of ripe tangerine, sweet melon, and tropical mango mingle with delicate oak spice. The palate is round and full, with bright acidity and a supple backbone of sweet oak, layered with notes of juicy mango, pineapple, and a touch of vanilla.

Appellation · California

Malolactic Fermentation · 30%

Sub-Appellations · 55% Sonoma County,
15% Santa Barbara, 14% Mendocino, 8% Yolo
County, 8% Monterey County

Alcohol · 13.9%

pH · 3.50

Varietal Composition · 100% Chardonnay

Acidity · 0.55 g / 100 mL

Oak Profile & Aging · Aged 9 months in 100%
French oak barrels 30% new, 70% neutral

Residual Sugar · 1.5 g/L



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The Duckhorn Portfolio, St. Helena, CA © Must be 21+ Please Enjoy Responsibly.