

DECOY

2022 CALIFORNIA SAUVIGNON BLANC

Duckhorn Vineyards has been crafting Napa Valley Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy California Sauvignon Blanc allows our winemaking team the opportunity to explore a different expression of this great grape from other recognized California appellations.

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

This bright and lively Sauvignon Blanc draws you in with tantalizing aromas of gooseberry, passionfruit, sweet lime and hints of mango. On the palate it is refreshing and well-rounded with lovely minerality supporting the citrus and tropical fruit flavors as they glide to a long, crisp finish.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	48% Sonoma County, 17% Central Coast, 14% Sacramento County, 8% Mendocino, 8% Lake County, 3% Alameda, 1% Yolo County, 1% San Joaquin
VARIETAL COMPOSITION	100% Sauvignon Blanc
FERMENTATION & AGING	Aged for 6 months in 100% stainless steel
ALCOHOL	13.8%
PH	3.35
ACIDITY	0.56 g/100 ml
RESIDUAL SUGAR	2 g/L



THE DUCKHORN PORTFOLIO

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