

DECOY

2023 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 2023 California growing season began with plentiful winter rains that revitalized the soils after several years of drought. Cool spring temperatures led to later ripening trends, running anywhere from two weeks to a month behind average. The October heat was a gift, pushing the grapes to optimum ripeness and phenological maturity. The longer growing season produced red wines with depth, plentiful texture and rich color, and white wines with delicate aromatics, breadth, and vibrant acidity, making 2023 an impressive harvest of outstanding quality.

WINEMAKING NOTES

This Sauvignon Blanc bursts with tantalizing aromas of zesty lime, snappy Meyer lemon and grapefruit alongside brilliant acidity and juicy peach on the palate. A refreshing kickstarter, it invites you in with abundantly bright flavor from start to finish.

WINEMAKING

APPELLATION California

SUB-APPELLATIONS Sonoma County, San Joaquin, Mendocino,
Lake County, Santa Barbara, Alameda

VARIETAL COMPOSITION 100% Sauvignon Blanc

FERMENTATION & AGING Aged for 5 months in 100% stainless steel

ALCOHOL 13.9%

PH 3.33

ACIDITY 0.62 g/100 ml

RESIDUAL SUGAR 2 g/L



THE DUCKHORN PORTFOLIO

   DecoyWines.com | (866) 367-9945