

DECOY

2021 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 growing season began with minimal winter rains and a mild spring. With drought conditions throughout California, we carefully tailored our vineyard practices to ensure balanced crop loads. With slightly elevated temperatures, budbreak at our North Coast vineyards was approximately two weeks ahead of the cooler Central Coast. As a result, our North Coast harvest concluded on October 15th, with our harvest on the Central Coast wrapping up on November 6th. In both regions, the berries and clusters were smaller than average, producing lower yields but deeply concentrated flavors, aromas and textures. Overall, the resulting wines are of exceptional quality, with lovely balance, excellent natural acidity and bright, juicy flavors.

WINEMAKING NOTES

This crisp and refreshing Sauvignon Blanc draws you in with tantalizing aromas of pineapple, Meyer lemon, green apple, lime zest and flint. On the palate, lovely underlying acidity enlivens the zesty citrus flavors, culminating in a bright and energetic lemon-lime finish.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	38% Sonoma County, 29% Central Coast, 16% San Joaquin County, 6% Napa Valley, 4% Yolo County, 4% Alameda County, 3% Lake County
VARIETAL COMPOSITION	100% Sauvignon Blanc
FERMENTATION & AGING	100% stainless steel fermentation in chilled tanks to preserve aromatics
ALCOHOL	13.9%
PH	3.32
ACIDITY	0.60 g/100 ml



THE DUCKHORN PORTFOLIO

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