

2018 DECOY SONOMA COUNTY SAUVIGNON BLANC

Key Accolades

v17 90 Pts. *Wine Review Online*. v16 90 Pts., *Wine Enthusiast*.

Tasting Notes

This enticing wine offers vivid flavors of pink grapefruit and white peach, as well as lovely notes of lemon zest and citrus blossom. On the palate, refreshing acidity mingles with a subtle undercurrent of sweet fruit that carries through to a bright and lively finish.

SRP: \$20

Production & Technical Data

Variety: 100% Sauvignon Blanc	Average Sugar at Harvest : 22.8° Brix
Appellation: Sonoma County	Aging & Oak: 100% Stainless Steel
Harvest Dates: August 24 – October 6	Fermentation: 40-60 days at 54°F
Inaugural Vintage: 2009	pH: 3.55 TA : 6.4 g/L
Format Available: 750 mL	Alcohol: 13.5%

