

2022 DUCKHORN VINEYARDS NORTH COAST SAUVIGNON BLANC

Key Accolades

v22 91 Pts., *James Suckling*.

Tasting Notes

This vibrant Sauvignon Blanc offers an enticing medley of tropical and citrus aromas, including pineapple, lemon verbena, lime and guava. The palate is lush and lively, combining a silky texture and energetic acidity with fresh melon, citrus, and pineapple flavors framed by subtle minerality throughout a long, bright finish.

SRP: \$32

Production & Technical Data

Varietal Composition: 90.5% Sauvignon Blanc, 9.5% Sémillon	UPC: 669576 019405
Sub-Appellations: 48% Sonoma County, 36% Napa Valley, 10% Lake County, 6% Mendocino County	Aging & Oak: 92% Stainless Steel 8% new French Oak 5 months sur lie
Inaugural Vintage: 1982	pH: 3.42 TA : 5.6 g/L
Formats Available: 375 mL, 750 mL	Alcohol: 14.1%

