

DECOY *Featherweight*™

2025 CALIFORNIA SAUVIGNON BLANC

Decoy Featherweight is crafted to the highest standards so you never have to compromise on taste. With only 80 calories per serving, this Sauvignon Blanc is lively and enticing.

VINTAGE NOTES

The 2025 growing season began with a wet winter that replenished soils and supported healthy vine growth heading into an average bud break in April. Warm conditions early in the season encouraged strong fruit set and early flavor development, while a gradual cool down later in the summer helped preserve freshness and natural acidity. Late-season rain in October accelerated harvest decisions, but the fruit was already showing excellent flavor maturity at lower sugar levels. The result is a vintage of clean, aromatic white wines with vibrant fruit character, bright acidity and balanced texture.

WINEMAKING NOTES

Bright and refreshing, this Featherweight Sauvignon Blanc opens with aromas of green apple, citrus zest, pineapple and a touch of tropical fruit. The palate is crisp and clean, driven by vibrant citrus flavors balanced by bright acidity and a soft, refreshing texture. Lower in alcohol* and calories*, it offers vibrant flavor in a lighter, refreshing style.

Appellation · California

Sub-Appellations · Sonoma, Mendocino, Lake,
Santa Barbara, San Joaquin, San Benito

Varietal Composition · 100% Sauvignon Blanc

Oak Profile & Aging · Aged 6 months in
100% Stainless Steel

Alcohol · 9.0%

pH · 3.19

Acidity · 0.61 g / 100 mL

Residual Sugar · 3.8 g/L

