

DUCKHORN®

VINEYARDS

2021 NORTH COAST SAUVIGNON BLANC

At Duckhorn Vineyards, we have been making Sauvignon Blanc since 1982. Harvested from our estates and elite vineyard sites in California's North Coast, this rich and elegant Sauvignon Blanc was blended with Sémillon to add depth and complexity. Fermented and aged using both stainless steel and French oak, it offers ripe citrus and tropical flavors, refreshing acidity and Sémillon-driven silkiness.

VINTAGE NOTES

Despite an unusually dry winter and warm spring, budbreak was delayed due to light rain in March. The overall lack of rainfall led to light clusters and small berries, which resulted in reduced yields and great flavor concentration. Harvest began on August 5th with Semillon, and early heat generated a fast and furious first few weeks of picking. A much-needed mid-September cool-down allowed for sugars to realign with flavor development. Moderate temperatures continued throughout the rest of the season, providing additional hangtime for the grapes and resulting in bright, fresh and refined white wines with lovely underlying complexity.

WINEMAKING NOTES

The lush and alluring Sauvignon Blanc reveals aromas of lemon verbena, candied pineapple, lime and summer melon. On the palate it is silky and mouth-filling, with refreshing acidity framing the tantalizing citrus and tropical fruit flavors while carrying the wine to a long, focused finish.

WINEMAKING

APPELLATION	North Coast
SUB-APPELLATIONS	54% Sonoma County, 45% Napa Valley, 1% Mendocino
VARIETAL COMPOSITION	93% Sauvignon Blanc, 7% Sémillon
FERMENTATION & AGING	92% stainless steel, 8% new French oak Aged 5 months sur lie
ALCOHOL	14.1%
pH	3.48
ACIDITY	0.60 g/100ml



THE DUCKHORN PORTFOLIO



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