The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

DUCKHORN. VINEYARDS

2022 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

Winter and spring provided ample rain, which allowed the vines to set a generous crop with excellent canopies. Budbreak arrived a little over a week early, and we enjoyed warm, steady weather throughout spring and summer. We began picking Semillon, Sauvignon Blanc, and some Merlot as early as mid-August, but the first big push began after a Labor Day heat event, when our generous canopies paid dividends, helping shade the grapes. After a busy few weeks, a cool spell allowed the remaining grapes time to mature. To counter the impact of modest mid-September rains, we applied a careful fruit drop, and were equally diligent during sorting. Overall, harvest lasted eleven weeks, delivering wines with excellent concentration, supple tannins, lovely finesse and dynamic acidity.

WINEMAKING 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.

WINEMAKING

APPELLATION	North Coast
SUB-APPELLATIONS	48% Sonoma County, 36% Napa Valley, 10% Lake County, 6% Mendocino County
VARIETAL COMPOSITION	90.5% Sauvignon Blanc, 9.5% Sémillon
FERMENTATION & AGING	92% stainless steel, 8% new French oak Aged 5 months sur lie
ALCOHOL	14.1%
РΗ	3.42
ACIDITY	0.56 g/100ml
RESUIDUAL SUGAR	Dry, 0.03 g/100 mL

