DUCKHORN. VINEYARDS

2023 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

In 2023, heavy winter and spring rains delayed budbreak and set the stage for one of the latest vintages in decades. Cooler spring temperatures led to an extended flowering period with our team applying post-veraison thinning to achieve a balanced crop. As the season progressed, temperatures remained below average, which provided additional hangtime but required extra patience. Our patience paid off, with 2023 offering one of our most unique and rewarding vintages to date! Semillon harvest began on August 28th with Sauvignon Blanc soon following. With no significant heat events, the grapes were able to ripen beautifully. Harvest concluded on November 9th with Cabernet Sauvignon from Oak Knoll and Howell Mountain. Our 2023 whites are crisp, with ideal flavor development and bright acids, and the reds are pure, supple and balanced, with vibrant acidity, fresh flavors, and intense colors.

WINEMAKING NOTES

On the nose, bright aromas of pineapple, melon, and lemon verbena are balanced by a subtle minerality. The palate is silky and lively due to the inclusion of Sémillon. Notes of tropical fruit are balanced by citrus tones yielding a juicy & energetic finish. Aged 5 months sur lie.

WINEMAKING

APPELLATION	North Coast
SUB-APPELLATIONS	42% Sonoma County, 42% Napa Valley, 13% Lake County, 3% Mendocino County
VARIETAL COMPOSITION	91% Sauvignon Blanc, 9% Sémillon
FERMENTATION & AGING	94% stainless steel, 6% new French oak Aged 5 months sur lie
ALCOHOL	14.1%
рН	3.42
ACIDITY	0.54 g/100ml



