



DECOY



2018 Sonoma County Sauvignon Blanc

Duckhorn Vineyards has been crafting Napa Valley Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy Sonoma County Sauvignon Blanc allows our winemaking team the opportunity to explore a different expression of this great grape from another recognized California appellation.

In the Vineyards

The 2018 growing season began with a cool winter, and just enough rain to replenish the vineyards. A temperate spring followed by mild weather throughout the summer allowed the grapes to ripen at a very measured pace, something we love to see in our vineyards. After several years of early harvests, the relatively mild weather and a healthy sized crop led to a return to more normal harvest times. After enjoying abundant hangtime to fully ripen, the quality of the grapes was extremely impressive. Overall, our 2018 whites and Rosé show an ideal combination of lovely fruit-forward flavors and elegance, while the reds are lush and complex, with great color and concentration.

Comments from the Winemaker

This enticing wine offers vivid flavors of pink grapefruit and white peach, as well as lovely notes of lemon zest and citrus blossom. On the palate, refreshing acidity mingles with a subtle undercurrent of sweet fruit that carries through to a bright and lively finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: August 24 – October 6

Average Sugar at Harvest: 22.8° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.5%

0.64 g/100 ml titratable acidity

40-60 days fermentation at 54°F

pH: 3.35

DecoyWines.com

DUCKHORN PORTFOLIO