

DECOY

2020 CALIFORNIA SAUVIGNON BLANC

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

VINTAGE NOTES

The vintage began with a cool winter, with late rains, followed by a mild spring and early summer. As the weather turned hot over Labor Day, our Pinot Noir harvest commenced, with the vast majority of the grapes picked over a 10-day period. The late-summer heat also spurred our Cabernet Sauvignon to an early harvest, with our first grapes picked on September 16th. While the impact of smoke required us to be exacting in our grape selection process in both Monterey County and Paso Robles, Southern San Luis Obispo and Santa Barbara County were largely unaffected. To ensure the absolute quality of our wines, only the finest grapes were used in 2020, yielding wines with great complexity and depth, generous layers of dark fruit and deep, rich colors.

WINEMAKING NOTES

This vibrant Sauvignon Blanc begins with inviting aromas of sweet citrus, pink grapefruit and fresh-cut hay that rise from the glass beckoning a first sip. The energetic citrus notes are echoed on the palate, where they mingle with enlivening natural acidity and flavors of summer melon and refined minerality that carry the wine to a sleek, refreshing finish.

WINEMAKING

APPELLATION	California
SUB-APPELLATIONS	62% Sonoma County, 28% Central Coast, 5% Lake County, 3% Napa Valley, 2% Mendocino County
VARIETAL COMPOSITION	100% Sauvignon Blanc
FERMENTATION & AGING	100% Stainless Steel Fermentation in chilled tanks to preserve aromatics.
ALCOHOL	13.9%
PH	3.35
ACIDITY	0.61 g/100 ml



THE DUCKHORN PORTFOLIO

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