



2024 CALIFORNIA SAUVIGNON BLANC

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards, including from our own estate properties.

VINTAGE NOTES

The 2024 growing season was shaped by warmer-than-average temperatures, with budbreak occurring two to three weeks earlier than in 2023. White grapes stood out with impressive cluster weight, while in some regions, cooler yet sunny conditions extended hangtime, enhancing flavor development. Harvested occurred from late August through September across California, benefitting from steady warmth. The resulting wines display vibrant aromatics, rich textures and balanced acidity, making 2024 a standout vintage for expressive, layered white wines.

WINEMAKING NOTES

Bright and lively, this Sauvignon Blanc reveals layers of mango, pineapple, white peach, and kiwi on the palate. Lively acidity balances the creamy texture, allowing juicy stone fruit flavors to unfold. The finish is long and sweet, with a lingering kiwi note that leaves a vibrant, refreshing impression from start to finish.

Appellation · California

Alcohol · 13.9%

Sub-Appellations · 45% Sonoma County, 23% Lake County, 11% Mendocino, 8% San Joaquin, 7% Santa Barbara, 5% San Benito, 1% San Luis Obispo

pH · 3.35

Acidity · 0.62 g / 100 mL

Residual Sugar · 2.0 g/L

Varietal Composition · 100% Sauvignon Blanc

Oak Profile & Aging · Aged 6 months in 100% Stainless Steel

