

DECOY

L I M I T E D

2025 DECOY LIMITED NORTH COAST SAUVIGNON BLANC

Building on our rich winemaking heritage, we invite you to experience Decoy Limited wines. Crafted using grapes from some of the most acclaimed California vineyard sources, including our own estate properties, these wines showcase the pinnacle of Decoy winemaking.

VINTAGE NOTES

The 2025 growing season began with a relatively wet winter, which supported healthy vine growth, strong root development, and an average bud break occurring in the first two weeks of April. The remainder of the season was consistently warm, followed by a gradual cooling beginning in July. Cooler late-season conditions promoted earlier-than-normal flavor development, alongside an above-average crop size across most varietals. This allowed us to harvest at lower sugar levels than is typical, a positive outcome given the late-season rain events that ultimately limited harvest activity in October. Overall, the vintage shows excellent promise, with notably concentrated red wines, particularly Pinot Noir, and very clean, aromatic white wines.

WINEMAKING NOTES

A lift of ripe pineapple, fresh guava, orange zest and lemon meringue creates an inviting aromatic profile, complemented by a touch of white peach. The medium bodied palate is smooth and silky, carrying a gentle viscosity with vibrant tangerine flavors throughout. A fresh, citrus driven finish keeps it lively and refreshing, delivering a clean, bright impression with every sip.

Appellation · North Coast

Alcohol · 13.9%

Sub-Appellation · Sonoma County &
Mendocino County

pH · 3.40

Varietal Composition · 96% Sauvignon Blanc,
4% Viognier

Acidity · 0.64 g / 100 mL

Oak Profile & Aging · Aged 4 months in
stainless steel tanks

