



# DECOY

## 2025 CALIFORNIA SAUVIGNON BLANC

Decoy wines are rooted in quality and crafted for everyday enjoyment. Crisp and refreshing, this lively Sauvignon Blanc brings bright character and energy to every occasion.

### VINTAGE NOTES

The 2025 growing season began with a wet winter that replenished soils and supported healthy vine growth heading into an average bud break in April. Warm conditions early in the season encouraged strong fruit set and early flavor development, while a gradual cool down later in the summer helped preserve freshness and natural acidity. Late-season rain in October accelerated harvest decisions, but the fruit was already showing excellent flavor maturity at lower sugar levels. The result is a vintage of clean, aromatic white wines with vibrant fruit character, bright acidity and balanced texture

### WINEMAKING NOTES

Bright and vibrant, this Sauvignon Blanc opens with aromas of tropical fruit, tangy citrus and a touch of vanilla spice. The palate balances lively acidity with a creamy, rounded texture, unfolding layers of juicy stone fruit and tropical flavors. A long finish is marked by a lingering note of kiwi, leaving a fresh, resounding impression.



Appellation · California

Alcohol · 13.9%

Sub-Appellations · Sonoma, Mendocino, Lake, Santa Barbara, San Joaquin, San Benito

pH · 3.25

Varietal Composition · 100% Sauvignon Blanc

Acidity · 0.57 g /100 mL

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

Residual Sugar · 2.0 g/L