



DECOY

2010 Decoy Napa Valley Sauvignon Blanc

Comments from the Winemaker

Duckhorn Vineyards has been crafting a Napa Valley Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy Napa Valley Sauvignon Blanc allows our winemaking team the opportunity to explore a different expression of this great grape. This wine was fermented exclusively in stainless steel to achieve a lively expression of Sauvignon Blanc, highlighting grapefruit, kiwi, kaffir lime, lemon zest and fresh-cut grass aromas. The palate is bright and balanced, and the flavors echo the aromas, with additional notes of pineapple, gooseberry and minerals leading to a full, refreshing finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: September 8 — September 29, 2010

Average Sugar at Harvest: 22.7° Brix

11 Napa Valley appellations

Production/Technical Data

100% Stainless Steel Fermentation

Alcohol: 13.0%

0.68 g/100 ml titratable acidity

21 days fermentation at 55°F

pH: 3.34

Bottled: December 2010

Released: January 2011

DUCKHORN WINE COMPANY

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