

DUCKHORN®

VINEYARDS

2024 NORTH COAST SAUVIGNON BLANC

At Duckhorn Vineyards, we have been making Sauvignon Blanc since 1982. Harvested from our estates and elite vineyard sites in California's North Coast, this rich and elegant Sauvignon Blanc was blended with Sémillon to add depth and complexity. Fermented and aged using both stainless steel and French oak, it offers ripe citrus and tropical flavors, refreshing acidity and Sémillon-driven silkiness.

VINTAGE NOTES

The 2024 growing season began with abundant winter rainfall, revitalizing the vines for a strong start. Ideal weather during bud break and bloom fostered a generous crop, while above average temperatures in June and July encouraged vibrant vine growth and consistent berry ripening. Dynamic weather patterns throughout summer brought alternating warm and cool periods late into the season, with moderate September temperatures fostering balanced sugars and vibrant acidity.

WINEMAKING NOTES

From the first swirl, this Sauvignon Blanc captivates with aromas of candied pineapple and guava, layered with a delicate flourish of key lime blossom. On the palate, vibrant notes of fresh melon take center stage, balanced by a lively acidity that lends energy and precision. A silky texture carries the wine to a focused finish, where a hint of minerality adds intrigue and finesse. Crisp, expressive and beautifully crafted, this wine is a stunning reflection of North Coast Sauvignon Blanc.

WINEMAKING

APPELLATION	North Coast
SUB-APPELLATIONS	50% Napa Valley, 25% Northern Sonoma County, 25% Alexander Valley
VARIETAL COMPOSITION	86% Sauvignon Blanc, 14% Sémillon
FERMENTATION & AGING	94% stainless steel, 6% new French oak Aged 5 months sur lie
ALCOHOL	14.1%
PH	3.58
ACIDITY	0.57 g/100ml



THE DUCKHORN PORTFOLIO