



2025 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 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, marked by wines of clarity, freshness, and vibrant natural acidity.

WINEMAKING NOTES

This Sauvignon Blanc opens with vibrant aromas of pineapple guava and dragonfruit, lifted by hints of lemon meringue and key lime blossom. The palate is sumptuous yet refreshing, with bright acidity framing balanced layers of tropical and citrus fruits. A smooth, silky texture carries through to a dynamic finish, delivering energy, precision, and a lively sense of freshness.

WINEMAKING

APPELLATION	North Coast
SUB-APPELLATIONS	Napa Valley, Sonoma County, Lake County, Mendocino County
VARIETAL COMPOSITION	87% Sauvignon Blanc, 13% Sémillon
FERMENTATION & AGING	94% stainless steel, 6% new French oak Aged 5 months sur lie
ALCOHOL	14.1%
PH	3.45
ACIDITY	0.56 g/100ml



THE DUCKHORN PORTFOLIO



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