



2015 Sonoma County Sauvignon Blanc

Duckhorn Vineyards has been crafting Napa Valley Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy Sonoma County Sauvignon Blanc allows our winemaking team the opportunity to explore a different expression of this great grape from another recognized California appellation.

2015 Harvest Notes

In Sonoma County, a warm, dry spring resulted in any early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, but a light rain in mid-September nourished the vines and provided welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

This vivid and enticing wine offers bright, stone fruit flavors of nectarine and apricot, as well as lovely notes of honeydew, lemongrass and grapefruit. On the palate, refreshing acidity mingles with a subtle sweetness that carries through to a fresh, lively finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: August 12 - September 14 Average Sugar at Harvest: 24.2° Brix 12 vineyards harvested

Production & Technical Data

100% stainless steel fermentation Alcohol: 13.5% 0.61 g/100 ml titratable acidity 24 days fermentation at 50°F pH: 3.20