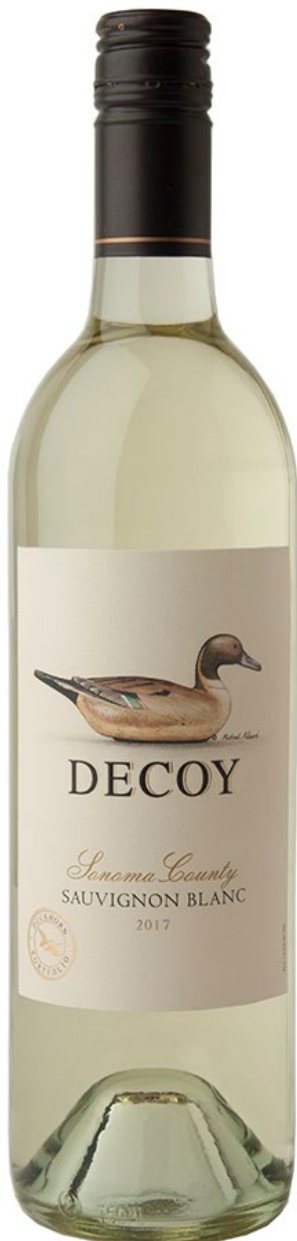




DECOY

2017 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.



Harvest Notes

2017 began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. As the weather warmed up during summer, careful pruning resulted in excellent vine balance and ideal dappled shading on the grapes. The majority of our white varieties were harvested before the first heat spike, showing excellent depth and acidity. This same late-season heat helped our remaining white and red grapes achieve perfect ripeness. As a result, the overall quality in 2017 was amazing, with our whites displaying beautiful poise and lush fruit-forward flavors, and richly colored reds offering a lovely balance between concentration and complexity.

Comments from the Winemaker

This bright and aromatic wine offers enticing layers of lemon and lime zest, as well as lovely notes of honeydew and nectarine. On the palate, refreshing acidity mingles with a subtle undercurrent of sweet fruit that carries through to a refreshing, vibrant finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: August 25 - September 13

Average Sugar at Harvest: 22.5° Brix

26 Vineyards Harvested

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.5%

0.55 g/100 ml titratable acidity

24 days fermentation at 54°F

pH: 3.40