

2017 DECOY SONOMA COUNTY SAUVIGNON BLANC

Key Accolades

v17 90 Pts. *Wine Review Online*. v16 90 Pts., *Wine Enthusiast*.

Tasting Notes

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.

SRP: \$20

Production & Technical Data

Variety: 100% Sauvignon Blanc Average Sugar at Harvest : 25.5° Brix

Appellation: Sonoma County Aging & Oak: 100% Stainless Steel

Harvest Dates:
August 25 – September 3 Fermentation: 24 days at 54°F

Inaugural Vintage: 2009 pH: 3.4 TA : 5.5 g/L

Format Available: 750 mL Alcohol: 13.5%

