

2016 SAUVIGNON BLANC

MCGINLEY VINEYARD SANTA YNEZ VALLEY

It's said that a thoughtful pairing of good wine and good food is like $2 + 2 = 5$, and I always have that experience with our Sauvignon Blanc. I've worked the same rows at McGinley vineyard since 1998, and I've come to adore its food-friendly and invigorating nature.

Per our usual regime for Sauvignon Blanc, we fermented and aged this wine in neutral French oak barrels with seven months spent on the lees with some stirring. I prefer the zippy and twangy potential of this grape, so again in 2016 we harvested it early to capture a citrusy edge, and as always, we blocked malolactic fermentation.

Depending on the vintage, McGinley provides a varying ratio of Loire-like herbal nerviness and rounder Bordeaux notes of tropical fruit and fig. Right now, this 2016 seems to tilt toward the former; the transition back to more coastal-influenced weather brought out a cooler, more taut and botanical kind of landscape. I generally start really enjoying our Sauvignon Blanc after a couple years in the bottle, but now, with some air (like reds, young quality whites greatly benefit when decanted) expect crunchy green melon, grapefruit rind, plus fresh mint and smoky minerals—all in a crispy fresh package that begs for some crackers and goat cheese!

We recently poured the 2006 Sauvignon Blanc on our tasting room's Library Flight, which was a similar vintage. After twelve years in bottle that wine has terrific vibrancy and depth, just outstanding with some oysters! Get a case of this 2016 and save some for twelve years from now—I'm certain you'll be pleased with its evolution.

BLEND 100% Sauvignon Blanc

VINEYARDS McGinley

AVA Happy Canyon, Santa Ynez Valley

ALCOHOL 13%

VINIFICATION 100% Neutral French Oak

BARREL AGING 9 Months

TOTAL PRODUCTION 632 Cases

PRESS REVIEWS

Jeb Dunnuck

"The 2016 Sauvignon Blanc McGinley offers a richer yet still elegant style. Beautiful notes of lime, white peach, and hints of grapefruit all emerge from the glass and it's clean, impeccably balanced, and pure on the palate. I'd drink it over the coming 2-3 years, but it will keep for a decade or more." Jeb Dunnuck- **91 Points**

Antonio Galloni's Vinous

"The 2016 Sauvignon Blanc McGinley Vineyard is quite soft in this vintage, with a lovely interplay between varietal fruit character and the soft curves that make the wine such a delight to taste now. Candied lemon, orchard fruit, white flower, chamomile and almond all grace a very pretty and expressive wine that emphasizes fruit over the green/grassy notes that are typical of many Sauvignon Blancs." Antonio Galloni **90 Points**

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