



2018 SAUVIGNON BLANC

MCGINLEY VINEYARD
SANTA YNEZ VALLEY

The Ojai Vineyard has farmed Sauvignon Blanc from the same rows at McGinley Vineyard since 1998 (organically since '09) and we've approached this fruit the same way throughout that time. Winemaking interventions are minimal: after whole-cluster pressing and settling overnight, cold juice is sent to neutral French oak to ferment. Then it's left on its lees for 7 months, with just enough sulfur used to block malolactic fermentation and preserve its zesty feel.

Our Sauvignon Blanc is consistent with its notes of pithy citrus and a strikingly stony minerality, but for sure the feel is a bit different each year. This 2018 bottling flaunts much of the virtues of this cool, late-ripening vintage (which ripened this fruit about one month later than the previous five years).

Aromas are arresting and super delineated—that gravelly core, smoky lees, and clean airy notes of citrus blossoms, green melon and savory marjoram. Much of that is echoed on the palate, where it mingles with fleeting tropical notes.

Coming off the softer and laid-back 2017 bottling, this 2018 Sauvignon Blanc is more tense and energetic, stepping on the gas as it steers into hairpins. We aim for this. It's in your face but incredibly food friendly, flattering the saltiness of fresh oysters or urchin, the tartness of goat cheese or labneh, and the direct earthiness of any fresh salad or humbly prepared vegetables. We think that's why the famed Chez Panisse restaurant in Berkeley has featured this wine on their list for years. To get the gist, enjoy this along with a nice mezze spread or cheese board and you'll be floored with this wine's versatility (and in need of another bottle, probably).

BLEND 100% Sauvignon Blanc

VINEYARDS McGinley

AVA Happy Canyon, Santa Ynez Valley

ALCOHOL 12.5%

VINIFICATION 100% Neutral French Oak

BARREL AGING 7 Months

TOTAL PRODUCTION 574 Cases

PRESS REVIEWS

Antonio Galloni's Vinous

"The 2018 Sauvignon Blanc McGinley Vineyard is rich, textured and incredibly inviting. In many vintages, the McGinley Sauvignon is a bit edgy, but the 2018 is all about palate resonance and breadth. Dried pear, mint, chamomile and dried flowers all open up effortlessly. Although the 2018 is not especially varietal (at times it is more Chenin-like), it sure is beautiful. This is a gorgeous expression of Happy Canyon, on the eastern edge of the Santa Ynez Valley. Poor soils on this site naturally yield small crops." - AG 93 Points

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THE
OJAI
VINEYARD