



2019 SAUVIGNON BLANC

MCGINLEY VINEYARD
SANTA YNEZ VALLEY

The Ojai Vineyard has farmed Sauvignon Blanc from the same rows at McGinley since 1998 (organically since '09), and we've always aimed for a stark vineyard expression from this rocky foothills vineyard. Winemaking interventions are minimal—the wine is stirred while fermenting in barrel and then left alone until Spring, with just enough sulfur added to prevent malolactic fermentation.

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. Like the twin-vintage 2018, this 2019 bottling flaunts much of the virtues of a cool, late-ripening vintage. Its feel is even a bit more urgent, with mouth-watering acidity that is just what we love and look for in Sauvignon Blanc.

The aromas here are crisp, airy and expressive: there's that gravelly McGinley core, of course, along with evocative scents of honeydew, creamy lime and mint. A lot of that is echoed on the palate, which is crunchy and dynamic with Asian pear, minerals, and grapefruit. 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.

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 477 Cases

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.798.3947
TASTINGROOM@OJAIVINEYARD.COM
OJAIVINEYARD.COM

THE
OJAI
VINEYARD