



## 2020 SAUVIGNON BLANC

### McGINLEY VINEYARD

#### SANTA YNEZ VALLEY

Our rows at McGinley Vineyard have been our source of Sauvignon Blanc for over twenty years. It's a great site for this vigorous vine, planted atop the final stony fingers of the mountains that extend into the floor of the Santa Ynez Valley. The paltry topsoil and serpentine bedrock here ensures powerful concentration of texture and mineral character.

We keep the winemaking simple; we stir as its fermented in neutral barrels, then we add just enough sulfur to prevent malolactic fermentation. From then on, we just keep the barrel topped up as the wine ages on its lees until bottling in Spring.

Despite the warmth of the 2020 vintage, this wine is full of energy and mouthwatering zippiness. The aromas show that gravelly minerality which we love about this wine, and there's an evocative inner perfume that gives scents of pineapple guava, melons and mint. You find an elegant rounded entry on the palate, full of cooling juicy melon flavor. Then the wine tightens into notes of lime, white peach and kiwi, with a refreshing tanginess that leaves mineral echoes and pithy citrus notes.

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**BLEND** 100% Sauvignon Blanc

**VINEYARDS** McGinley Vineyard

**AVA** Santa Ynez Valley

**ALCOHOL** 13.0%

**VINIFICATION** Barrel fermented in neutral French oak

**BARREL AGING** 9 Months

**TOTAL PRODUCTION** 337 cases

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THE  
**OJAI**  
VINEYARD