



2022 SAUVIGNON BLANC MCGINLEY VINEYARD

SANTA YNEZ VALLEY

TASTING NOTE:

This 2022 bottling is our 25th from the same rows of vines at McGinley Vineyard. It's a flashy and outward wine, full of sunny character and loudly aromatic. The nose gives a wash of citrus blossoms, passionfruit and crunchy Asian pear, along with McGinley's typical gravelly minerality. Initially the textures are rounded and succulent like juicy stone-fruits, then the wine steps on the gas with a zesty blast of citrus, mint and tingly minerality. It's an invigorating aperitif, but our Sauvignon Blanc is super food friendly; it complements 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.

WINEMAKING:

Our Sauvignon Blanc is a stark expression of vineyard character. To ensure that, we keep the winemaking simple. Only truly neutral barrels are used. They're filled after an overnight settling of the whole-cluster-pressed juice, then the juice ferments slowly in our cool cellar while it's stirred throughout fermentation. Once the wine is dry, we add just enough sulfur to prevent malolactic fermentation. This preserves the zesty twang of the grape, while aging the wine on its lees until bottling helps build texture, often playing up a sense of flinty complexity.

THE VINEYARD:

Our rows at McGinley Vineyard have been our source of Sauvignon Blanc since 1998. The vines are planted atop the final stony fingers of the mountains that extend into the floor of the Santa Ynez Valley. This is great turf for the vigorous Sauvignon Blanc vine; the paltry topsoil and serpentine bedrock ensures powerful concentration of texture and mineral character.

Our farming drives that concentration further; our acreage is spur-pruned rather than cane-pruned like the rest of the vineyard. The yields are much smaller this way (making for expensive fruit), but the ripening is more uniform and there's a lot more stuffing, you might say. We've tried making wine from the cane-pruned blocks; it's easy-going and shows lots of fruity immediacy. Our blocks give a more edgy, subtle style of Sauvignon Blanc that blossoms with aging.

BLEND 100% Sauvignon Blanc

VINEYARDS McGinley

AVA Santa Ynez Valley

ALCOHOL 13.0%

VINIFICATION barrel fermented in neutral French oak, blocked ML

BARREL AGING 6 months, aged on lees until bottling

TOTAL PRODUCTION 478 Cases

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THE
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