



2023 SAUVIGNON BLANC McGINLEY VINEYARD

SANTA BARBARA COUNTY

TASTING NOTE:

This 2023 McGinley Sauvignon Blanc is a truly special bottling, and that's saying something considering we've made this wine for 25+ years. The late, cool growing season in 2023 gave us Sauvignon Blanc with huge personality and zesty cut.

The aromatics are intense with citrus blossoms, fresh mint, kiwi, and lemon. There's great depth of fruit without compromising the flowery and herbal qualities we love from McGinley. An opening burst of minerals and acidity segues into a delicate oiliness with flavors of pear, white peach, and fig. Then the wine steps on the gas with tangy yuzu, bringing nervous tension into a finish that is flecked with savory herbs and fine mineral grit.

McGinley Sauvignon Blanc is always super food-friendly; it complements the saltiness of fresh oysters or urchin, the direct earthiness of fresh salads, and pretty much anything with goat cheese. It also works wonders as an enlivening glass when you get home and take your shoes off.

WINEMAKING:

Our Sauvignon Blanc is a stark expression of vineyard character. We keep the winemaking simple to ensure that. While most Sauvignon Blanc is fermented and aged in tanks, we like what barrel fermentation and aging does to round out and bring complexity to the wine. We only use old neutral French oak barrels though, as we don't want to impart anything that would cloud the vineyard's personality.

We start by loading whole clusters into our pneumatic press then use little pressure and plenty of time to extract the juice gently. After overnight settling we rack the juice into barrels for fermentation in our cool cellar, and the lees are stirred daily until the wine becomes dry. Once it's dry we top the barrels up and add just enough sulfur to prevent malolactic fermentation. After that the wine is undisturbed while it ages on its lees for several months, which augments the texture of the wine and often plays up a flinty minerality. After gentle fining and filtration the wine is bottled with just enough sulfur to help the wine age gracefully.

BLEND 100% Sauvignon Blanc

VINEYARDS McGinley

AVA Santa Barbara County

ALCOHOL 13.0%

VINIFICATION barrel fermented in neutral French oak, blocked ML

BARREL AGING 6 months, aged on lees until bottling

TOTAL PRODUCTION 676 Cases

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.649.1674
HELP@OJAI.VINEYARD.COM
OJAI.VINEYARD.COM

THE
OJAI
VINEYARD