



# 2024 SAUVIGNON BLANC MCGINLEY VINEYARD

SANTA BARBARA COUNTY

## TASTING NOTE:

We have been making this wine from the same two rows of organically farmed grapes at McGinley Vineyard in the Santa Ynez Valley since 1998. This is great turf for the vigorous Sauvignon Blanc vine; the paltry topsoil and serpentine bedrock ensures powerful concentration of texture and mineral character. We buy our fruit by the acre and work closely with the vineyard team in directing the farming. Our rows are spur-pruned rather than cane-pruned like the rest of the vineyard, allowing us to naturally limit yields and achieve more uniform ripening. We found the result to be smaller crops, but fruit with both greater intensity and balance.

The aromatics are intense with citrus blossoms and lemon. There's great depth of fruit without compromising the flowery and herbal qualities we love from McGinley. The finish 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 while preparing dinner.

## WINEMAKING:

Our Sauvignon Blanc is a stark expression of vineyard character. 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. Once it's dry, we top the barrels up. The wine does not go through 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.

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**BLEND** 100% Sauvignon Blanc

**VINEYARDS** McGinley

**AVA** Santa Barbara County

**ALCOHOL** 13.0%

**VINIFICATION** barrel fermented in neutral French oak

**BARREL AGING** 9 months, aged on lees until bottling

**TOTAL PRODUCTION** 656 Cases

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THE  
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