



2022 SAUVIGNON BLANC

McGINLEY VINEYARD

SANTA YNEZ VALLEY

TASTING NOTE:

The McGinley is full of zesty energy, just how we like it. The fragrance is fresh and abundant, full of citrus blossoms, lime meringue, wet stones, and Asian pear. The palate is all about playful textures. There's an invigorating push and pull between delicate richness and zesty acidity. Flavors of green apple, kiwi, and under-ripe apricot segue into pithy citrus notes, subtle herbs, and classic McGinley stoniness in the finish.

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 minerality.

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

TOTAL PRODUCTION 478 Cases

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

THE
OJAI
VINEYARD