

Point & Line 2015 Sauvignon Blanc

Source, Appellation - Jack McGinley Vineyard, Happy Canyon of Santa Barbara

Composition - 100% single-vineyard Sauvignon Blanc

Clones - 50% Wente/Château d'Yquem (FPS 01) and 50% Musqué (FPS 27)

Harvest - 21.8° brix on August 14, 2015

Bottling - 222 cases on January 20, 2016

ABV - 12.58%

TA - 6.93 g/L

pH - 3.23

In 2015 the grapes arrived looking vibrant and tasting tart, with subtle sweetness and stunning acidity. As with our first Sauvignon Blanc, the hand-picked grapes were sorted upon arrival and gently whole-cluster pressed to settle overnight. The juice was then racked for primary fermentation in neutral French oak barriques. After a remarkably cool and steady primary, secondary or malolactic fermentation was arrested and the wine was racked only for fining and filtration prior to bottling. The result is bright but without elbows, lean but with a clear sense of depth.

The 2015 Jack McGinley Vineyard Sauvignon Blanc from Point & Line is an expression of finesse and clarity. Pale, practically halogen in color, the wine is taut and flinty with a balance of fruit, herbaceous, and mineral notes. The wine boasts low alcohol coupled with ideal acidity, remarkable verve and a persistent clean alpine aromatic of fresh snow and wintergreen. Quenching on the palate, the McGinley has white nectarine and vivid pisco-like grape sweetness. Bright flavors of granny smith apple, lime and shiso leaf lead to rock candy and wildflower honey with time in the glass. Tonic-like and refreshing, this is a simpatico expression of Happy Canyon Sauvignon Blanc.