

POINT & LINE®

2017 Sauvignon Blanc

Technical Data

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

Composition - 100% single-vineyard Sauvignon Blanc

Clone(s) - 67% Wente/Château d'Yquem (FPS 01) and 33% Musqué (FPS 27)

Harvest - 21.6° brix on August 16, 2017

Bottling - 177 cases on March 19, 2018

pH - 3.45

TA - 5.68 g/L

ABV - 12.72%

Production and Bottle Notes

Harvest to bottle in seven months, the 2017 McGinley Sauvignon Blanc was hand-picked in the early morning from two vineyard blocks with the different clones hand-sorted and then gently whole-cluster pressed as one lot. The juice was settled overnight and then racked into neutral French oak barriques for primary fermentation. Completely non-malolactic, the wine was fined and sterile-filtered prior to bottling.

Pale and lithe, refreshing and low in alcohol, the 2017 Sauvignon Blanc offers bright citrus, herbaceous and muskmelon aromas - hallmarks of the varietal. On the palate the wine broadens, gaining texture from the barrel-conditioning, with mineral-driven flavors of fresh cantaloupe, dried oregano, apricot and lemongrass. Natural acidity in the grapes provides freshness and just the right counterpoint to the candied grapefruit sweetness on the finish.