

POINT & LINE®

2018 Sauvignon Blanc

Technical Data

Source, Appellation - Jack McGinley Vineyard, Happy Canyon of Santa Barbara
Coordinates - 34°37'52"N 120°0'28"W
Composition - 100% single-vineyard Sauvignon Blanc
Clone(s) - 67% 3F Wente/Château d'Yquem (FPS 01) and 33% 4E-2 Musqué (FPS 27)
Harvest - Block 3F @ 22.0° brix on Sept. 13 then Block 4E-2 @ 21.5° brix Sept. 18, 2018
Élevage - 6 months barrel-fermented in neutral French barriques. Tank-fined and sterile-filtered.
Bottling - 90 cases on March 20, 2019
TA - 7.10 g/L pH - 3.27 ABV - 13.53%

On the eastern edge of the Santa Ynez Valley, and formerly known as the Westerly Vineyard, in 1996 this was the first vineyard to be planted in Happy Canyon.
Block 3F Wente (3.68 acres planted) Santa Ynez clay loam, Elevation 765.14 ft. Slope 2.9% (1.67°) Aspect SW (211.95°). Block 4E-2 Musqué (3.63 acres planted) Chamise shaly loam, Positas fine sandy loam, Elevation 891.32 ft. Slope 10.6% (6.06°) Aspect S (184.94°).

Production and Bottle Notes

Off-the-vine to bottle in six months, the 2018 Jack McGinley Sauvignon Blanc was hand-picked in the early morning from two vineyard blocks carrying different clones. At the winery, the fruit was carefully sorted before being whole-cluster pressed into tank. The juice settled overnight and was then racked into neutral French oak barriques for primary fermentation. Once dry, we consolidated the lots and arrested malolactic fermentation as the wine continued to rest in neutral barrels. The wine was fined and sterile-filtered a month prior to bottling.

Our 2018 is somewhat of a departure from prior years on two accounts: we picked the two blocks/clones five days apart, and the mid-September harvest reflects about a month more hang-time than we have become accustomed to from this site.

Exhibiting more peel than pith this vintage, the '18 is a powerhouse that leads with oily grapefruit and lime aromas matched by savory dried chamomile, sage and anise notes. A beam of acidity and stony minerality contribute an inviting freshness. The palate leans tropical with guava and passionfruit flavors balanced by a salty, chalky finish.