

# Santa Barbara Winery

## Wine Description and Statistics



**HARVEST**  
Dates: Aug.25, 2017  
Sugar: 22.4 Brix

**VINEYARDS**  
100% McGinley

**WINE**  
100% Stainless Steel  
Fermentation  
Total Acid: .72  
pH: 3.21  
Alcohol: 14.1%  
Sugar: Dry

Production: 213 cases  
Bottled: Feb. 28, 2017

### Mcginley Vineyard / Happy Canyon of Santa Barbara 2017 Sauvignon Blanc

The grapes are from McGinley Vineyard on the warm edges of the Santa Ynez River between Solvang and Santa Ynez near Los Olivos. An area whose climate we think ideal for Sauvignon Blanc.

Winemaker Bruce McGuire selected a small block within the McGinley Vineyard. A block he recognized as having potential and one he could go back to year after year. Familiarity is important in order to extract the qualities that each vineyard offers.

Using a cool slow fermentation in refrigerated stainless steel tanks he kept the aromatic components of the Musque clone while developing the flinty characteristics and flavor of the grape.

**Winemaker's comments:** At McGinley Vineyard we have the one block of Musque clone Sauvignon Blanc. This aromatic clone has citrus blossom white nectarine aromas and flavors of ripe melon. It is fermented 100% in stainless Steel with no secondary Malolactic fermentation to maximize the fruit and freshness.

Suggested retail: 20.00

