

STRAIGHT LINE WINE SAUVIGNON BLANC 2010

TASTING NOTES

Straw hued, this lovely white beckons with airy scents of lemongrass and neroli. The wine strikes impeccable balance on the palate upon the first sip with a silky, lush mouth-feel countered by brisk acidity and flavors of Meyer lemon peel, green almonds, cherry blossoms and light notes of honey. The finish is bright and fresh and lingers with a pleasing essence of lemon curd and wet stones.

VINEYARD NOTES

The McGinley Vineyard is nestled in the pristine Happy Canyon appellation, just east of Santa Ynez, towards the southeastern perimeter of Santa Barbara County. With its coastal influence, this region provides warmer days and cooler evenings, allowing the fruit an extended growing period in which to develop flavor and character. The vineyard boasts a rare east-west orientation, capturing the cooling breezes from the nearby Pacific Ocean. The soils are primarily shallow, clay loam and studded with cobbles of red chert and serpentine, which were swept down into the canyon over thousands of years, and weathered for thousands more. This low vigor and low-nutrient topsoil forces the vine roots to grow laterally, stressing the vines and resulting in low yields of intense fruit.

WINEMAKING NOTES

The fruit was hand harvested into half-ton picking bins and brought directly to Turley Wine Cellars for processing. Hand-sorted to ensure excellent quality for both flavor and textural development, 100% of the fruit was pressed whole cluster and settled overnight in a stainless steel tank. The next day, the clean juice was gravity fed into French oak barrels. Gently stirred every other week, as the juice warmed it went through spontaneous fermentation for both alcohol and ML. In order to capture the full complexity of the ripe fruit, it was placed in 9 French oak barrels, one of which was new. Aged sur lie for 11 months before being bottled in August, the wine received no racking or fining.



VARIETY

100% Sauvignon Blanc

VINEYARDS

McGinley Vineyard
Santa Barbara County

PRODUCTION

216 cases

OPTIMAL MATURITY

2011 – 2015

HARVESTED

Sept 28

BARREL AGEING

11 months
9 French oak barrels: one new

ALCOHOL

13.5%

ACIDITY

5.7g/L

WINEMAKER

Jon Grant