

GAINNEY

VINEYARD



2020 LIMITED SELECTION SAUVIGNON BLANC

BACKGROUND

Committed to exploring the diversity of Santa Ynez Valley's two distinctly different microclimates, the Gainney family was the first to own properties in both the cool, western end of the valley, Sta. Rita Hills, where the focus is on Burgundian varieties, and the warm, eastern end of the Santa Ynez Valley, where the grapes for this wine were grown. Gainney Vineyard is committed to farming in a safe and sustainable way — a way that protects our employees benefits the environment and produces fine wines.

WINE NOTES

Our Home Ranch vineyard consists of a diverse planting of Sauvignon Blanc vines ranging in age from 5 to 35 years old, encompassing several locations with distinct soil and micro-climate differences. This vineyard diversity brings out unique characteristics from this warm site. Our winemaking combination of barrel fermentation, neutral barrels, and stainless steel fermentation captures these site flavors and attributes. These elements are both mouth-watering and clean. With riper fruit aromas and flavors of pink grapefruit, honeydew melon, mineral, spice, and lime to round out the finish. Beautifully structured, with perfectly balanced acidity and a refreshing mineral tone, this delicious Sauvignon Blanc is an ideal aperitif wine, as well as a delightful accompaniment to a wide range of seafood, poultry, salad, and vegetarian dishes. It will age beautifully in bottle for another 2-3 years, from the date it was bottled.

HARVEST DATES:	August 26th – September 1st, 2020
COMPOSITION:	100% Gainney Home Ranch: 91% Sauvignon Blanc, 9% Sauvignon Gris
FERMENTATION:	100% barrel, 5 months in neutral French oak
BOTTLED:	March 4th, 2021
ALC:	14.1%
TA:	0.65 g/100ml
PH:	3.17