



OJAI MOUNTAIN

2024 Estate White

APPLE • STONE FRUIT • FRESH

The 2024 vintage highlights the clarity and natural tension of our mountain vineyard. Grenache Blanc leads a blend that is precise and finely etched, with Picpoul delivering taut, crystalline acidity. Roussanne lends gentle roundness and depth, softening the wine's lift with a silky texture. The finish is long and energetic, carrying mountain freshness and the promise of graceful evolution in bottle.



VARIETALS 46% Grenache Blanc, 43% Picpoul, 11% Roussanne

CHEMISTRY Alcohol: 13.1% | pH: 3.14 | TA: 7.8 | Malic Acid: 2.71g/L

TASTE PROFILE

BODY ●●●●● Medium-Bodied

SWEETNESS ●●●●● Dry

ACIDITY ●●●●● Bright Acidity

FRUITINESS ●●●●● Balanced Fruit

CELLAR NOTES

Production 154 cases, 100% estate

Vinification Whole cluster pressed

Aging Process Fermented and aged for 6 months in 100% neutral French oak barriques

Key Dates Harvested: Sep 3, 2024
Bottled: Mar 10, 2025
Released: Aug 2025

Winemaker Erich Bradley



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PURCHASE

Awards & Accolades

92 Points

VINOUS

“The 2024 is a wine of linearity and focus that leaves your mouth literally dripping. This really pushes the envelope of acidity, but it holds onto balance through the chalky finish. It’s a wild ride, that’s for sure.”

Billy Norris

93 Points

WINE ENTHUSIAST

Cellar Selection

“Fruity aromas of apple and mango prove juicy on the nose of this wine from a vineyard located high above Ojai and the rest of Ventura County. This has the bones to age a while.”

Matt Kettmann

92 Points

WINE ADVOCATE

“On the palate, it combines a dense texture with elastic tension and invigorating acidity, culminating in a fresh, saline-driven finish propelled by beaming citrus tones.”

Matthew Luczy

Winemaking

THE ORIGIN OF THE VINTAGE

A late-summer heatwave created a challenging season. White blocks were picked just ahead of the heat. The resulting white sits between vintages in style, more lifted and taut than 2022, yet more floral and layered than the racy 2021. Reds came in two stages. Tempranillo and Syrah were harvested in early September during the heat spike, with sugars climbing quickly and picking moving faster than usual. Grenache and Mourvèdre followed later; after recovering from heat stress, the vines completed ripening nearly a month later, bringing balance and depth to the later lots.

MINIMAL INTERVENTION WINEMAKING

Our process emphasizes native yeast fermentation, minimal additives, and selective use of neutral French oak. We monitor closely but intervene sparingly, allowing vintage character and site expression to shine through. The result is transparent, food-friendly wines with natural acidity and layered complexity.

UNIQUE OJAI MOUNTAIN TERROIR

Ojai Mountain rises at 2,800 feet, just 10 miles from the Pacific. The valley’s rare east-west orientation funnels marine air inland, moderating heat and slowing ripening. Ancient Monterey shale is a fractured prehistoric seabed which drains quickly. Strong winds naturally limiting vigor and berry size. Farmed organically, the site produces wines of tension and clarity rather than broad ripeness, yielding concentrated flavors with firm structure and lift uncommon this far south in California.

