



OJAI MOUNTAIN

2021 Estate Red

CHERRY • CLOVE • VIBRANT

The 2021 Estate Red opens with dark fruit, clove, allspice, and peppercorn on the nose – concentrated and precise. On the palate, black fruit, espresso, and mocha spice are held in check by the bright mountain acidity that defines this site. Billy Norris captured it well: “a rush of blue fruit, white peppercorn, grilled rosemary and stone dust” that retains “a very cool-toned lightness through and through.” Clive Pursehouse at Decanter pointed to “ample structure and a mineral tone” carrying a finish of smoky sea salt. Wine Enthusiast awarded 93 Points, calling the acidity and complexity “great indicators for the future of this site and brand.” A wine that rewards patience. Drink now–2035.



VARIETALS 30% Grenache, 25% Syrah, 19% Mourvèdre, 19% Cabernet Sauvignon, 7% Cabernet Franc

CHEMISTRY Alcohol: 14% | pH: 3.65 | TA: 5.8

TASTE PROFILE

BODY ●●●●● Medium-Full

SWEETNESS ●●●●● Dry

ACIDITY ●●●●● Bright Acidity

TANNIN ●●●●● Firm Tannins

FRUITINESS ●●●●● Forward Fruit

CELLAR NOTES

Production 283 cases, 100% estate

Vinification 5-day cold soak, open-top fermentation

Aging Process Aged for 22 months in 100% neutral French oak barriques.

Key Dates Harvested: Aug 26 – Sep 10, 2021
Bottled: Aug 11, 2023
Released: Aug 2024

Winemaker Erich Bradley



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PURCHASE

Awards & Accolades

Winemaking

93 Points

WINE ENTHUSIAST

“The palate sizzles with enough acidity to slice through the rich black fruit, espresso and mocha spice flavors, all great indicators for the future of this site and brand.”

Matt Kettmann

THE ORIGIN OF THE VINTAGE

2021 was a balanced, textbook year on the mountain: no frost, no heat waves, no stress, a vintner’s dream. Moderate temperatures and steady winds allowed the red blocks to ripen slowly while retaining acidity. Flowering was smooth, yields were naturally modest, and the fruit arrived with striking clarity. Harvest stretched from late August into early September, with clean clusters, precise flavors, and a cool-toned profile. The wines reflect the season: lifted fruit, bright acidity, and firm, even structure.

93 Points

VINOUS

“A rush of blue fruit, white peppercorn, grilled rosemary and stone dust opens with gusto, but the 2021 retains a very cool-toned lightness through and through. Intense, deeply concentrated flavors come across with precision and no excess weight. There’s so much character here.”

Billy Norris

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.

92 Points

DECANTER

“The palate shows lush flavours of cherry, black fig, and red plums, which show ripe fleshiness. There’s ample structure, and a mineral tone carries the finish of smoky sea salt, a nod to the estate’s proximity to the Pacific Ocean.”

Clive Pursehouse

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—fractured prehistoric seabed—drains quickly and forces shallow rooting, naturally limiting vigor and berry size. Farmed organically, the site produces wines of tension and clarity rather than broad ripeness.

