



OJAI MOUNTAIN



2020 Estate Red

DARK-FRUITED • SAVORY • STRUCTURED

A modern blend of Bordeaux and Rhone varietals in a perfect harmony. The nose reveals intoxicating fruit and aromatic lift, typical of high-altitude wines. The palate delivers cassis, blackberries, tart cherries and garrigue amidst intermingling acidity and tannins. The finish is refreshingly dry, with supple tannins and lingering fruit. Looking for a great wine to drink now? Look no further.

VARIETALS 30% Grenache, 25% Syrah, 19% Cabernet Sauvignon, 18% Mourvèdre, 8% Cabernet Franc

CHEMISTRY Alcohol: 13.6% | pH: 3.45 | TA: 6.4

TASTE PROFILE	BODY	Medium-Full
SWEETNESS	● ● ● ● ●	Dry
ACIDITY	● ● ● ● ●	Bright Acidity
TANNIN	● ● ● ● ●	Firm Tannins
FRUITINESS	● ● ● ● ●	Balanced Fruit

CELLAR NOTES	Production	264 cases, 100% estate
	Vinification	5-day cold soak, open-top fermentation
	Aging Process	Fermented and aged for 20 months in 100% neutral French oak barriques.
Key Dates	Harvested: 16 Aug – 6 Sep 2020 Bottled: 19 Apr 2022 Released: Aug 2023, Feb 2026	
Winemaker	Erich Bradley	



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PURCHASE

Awards & Accolades

93 Points

WINE ENTHUSIAST
Top 100 Cellar Selection

"It's firmly built, featuring mountaintop-influenced tannins that will last for years. It's the inaugural vintage of one of the more interesting estates to come to California in years."

Matt Kettmann

91 Points

JEB DUNNUCK

"It has terrific purity, a polished, elegant mouthfeel, and outstanding length. It's clearly impeccably made."

Jeb Dunnuck

91 Points

VINOUS

"It is a dark, brooding, intense wine that requires coaxing to reveal a well-defined array of dark cherry fruit, seaside herbs and brown spices."

Billy Norris

Winemaking

THE ORIGIN OF THE VINTAGE

The 2020 season moved quickly on the ridge. A dry, mild winter led to an early start, and by spring the clusters were already small and firm from thin soils and steady wind. Summer arrived in brief, sharp heatwaves that pushed ripening along at a brisk pace. Grenache and Syrah were picked first, showing dark color and bright acidity, followed by the Cabernet varieties in early September as warm afternoons gave way to cool mountain nights.

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—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, yielding concentrated flavors with firm structure and lift uncommon this far south in California.

