



OJAI MOUNTAIN

2022 Estate Syrah

BLUEBERRY • VIOLET • FLESHY

Deep blackberry, cassis, and dark plum mingle with violet, lavender, and hints of cracked pepper, smoked meat, and earth. This wine is lush and powerful, balanced by vibrant acidity. Notes of leather and warm spice add depth, leading to a long, structured finish with lingering fruit and mineral intensity. Full-bodied with refined tannins, this Syrah will evolve gracefully over the next 10–15 years.



VARIETALS 100% Estrella Clone

CHEMISTRY Alcohol: 14.7% | pH: 3.55 | TA: 6.3

TASTE PROFILE

BODY ●●●●● Full-Bodied

SWEETNESS ●●●●● Dry

ACIDITY ●●●●● Bright Acidity

TANNIN ●●●●● Firm Tannins

FRUITINESS ●●●●● Balanced Fruit

CELLAR NOTES

Production 135 cases, 100% estate

Vinification 5-day cold soak, open-top fermentation

Aging Process Aged for 20 months in 100% neutral French oak barriques

Key Dates Harvested: Aug 27, 2022
Bottled: Apr 26, 2024
Released: Feb 2025

Winemaker Erich Bradley



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PURCHASE

2022 Estate Syrah

Awards & Accolades

96 Points

VINOUS

"The 2022 Syrah pours a vibrant, electric purple in the glass. Fleshy, resonant and loaded with character, the 2022 delivers a wealth of complex berry fruit, mineral depth and exotic spice richness. Boasting a flush of balanced acidity and racy, engaging textures, this is such an impressive wine. I'm taken aback by how much this already feels like it has its own voice. The future is very bright at Ojai Mountain."

Billy Norris

94 Points

WINE ENTHUSIAST

Editors' Choice

"Hailing from a high-elevation, super-exposed mountaintop overlooking all of Ventura County, this bottling is snappy on the nose with black raspberry and lilac aromas that are layered in fennel pollen, thyme and lightly toasted oak. Blueberry and purple fruits pop on the palate, where sticky tannins indicate reliable cellar life."

Matt Kettmann

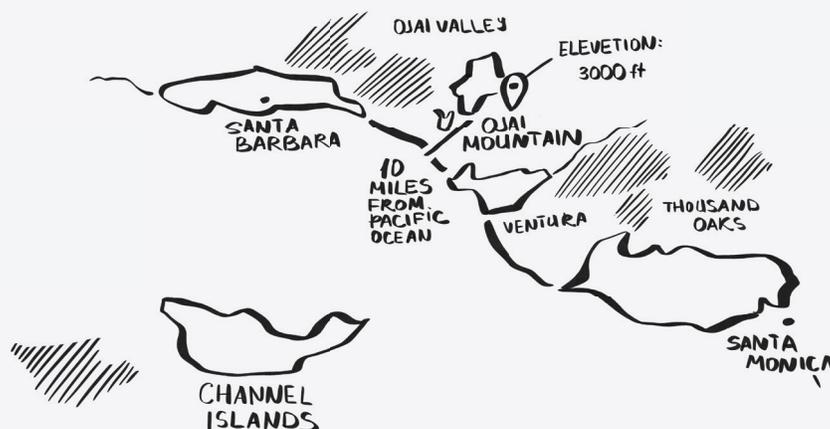
Winemaking

THE ORIGIN OF THE VINTAGE

2022 was a hot, fast-moving year on the ridge. Early heat pushed the Syrah blocks toward concentration, with small berries and naturally low yields. Steady mountain winds kept the fruit firm and healthy despite higher temperatures. Vines struggled in the arid conditions, especially following two severe drought years. Harvest took place just ahead of late-August heat spikes. The resulting wines are round and vivid, with dense fruit, high energy, and a broad, resonant structure.

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.