



OJAI MOUNTAIN

2021 Estate White

CITRUS • STONE FRUIT • BRIGHT

The 2021 Estate White opens with lime blossom, grapefruit, key lime, and stone fruit on the nose, with exotic spice adding depth beneath. The palate is lifted and energetic – melon, pear, and tangerine rind on a precise frame that finishes with a clean snap. High natural acidity and a cool ripening window give this vintage its defining character: aromatic elevation and a focused, driven finish rather than weight or breadth. Billy Norris at Vinous awarded 93 Points, calling it “a wine of real identity, with a discernible site signature already in place.” Wine Enthusiast awarded 91 Points. Drink now-2031.



VARIETALS 49% Grenache Blanc, 44% Picpoul, 7% Roussanne

CHEMISTRY Alcohol: 12.8% | pH: 3.09 | TA: 7.8 | Malic Acid: 2.09g/L

TASTE PROFILE

BODY	●●●●●	Medium-Bodied
SWEETNESS	●●●●●	Dry
ACIDITY	●●●●●	Moderate Acidity
FRUITINESS	●●●●●	Delicate Fruit

CELLAR NOTES

Production	132 cases, 100% estate
Vinification	Whole cluster pressed
Aging Process	Fermented and aged for 8 months in 100% neutral French oak barriques.
Key Dates	Harvested: Aug 26, 2021 Bottled: Apr 9, 2022 Released: Aug 2023
Winemaker	Erich Bradley



OJAI MOUNTAIN



PURCHASE

2021 Estate White

Awards & Accolades

91 Points

WINE ENTHUSIAST

"This exciting new estate is still dialing in the right blend for its white wine, but this is a good start, offering grapefruit, apple flesh and vibrant acidity on the nose. The palate is more broad with melon, apple and pear flavors, as tangerine rind adds a slight bite."

Matt Kettmann

93 Points

VINOUS

"The 2021 White Blend (49% Grenache Blanc, 44% Picpoul, 7% Roussanne) delivers an explosively aromatic array of pine forest, crushed chalk, star fruit, almond oil and Middle Eastern spices. At once both exotic and very structured, everything about this speaks to balance. This is a wine of real identity, with a discernible site signature already in place. I can't wait to see what this site will do as the vines age."

Billy Norris

Winemaking

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.

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.

