



OJAI MOUNTAIN

2023 Estate Mourvèdre

RASPBERRY • WHITE PEPPER • SAVORY

From our 2,800-foot mountain vineyard, this Mourvèdre was co-fermented with Rhône white grapes, lending lift and aromatic nuance. It opens with vibrant aromas of wild strawberry, red cherry, and pomegranate, layered with violets and lavender. Subtle herbal spice and a touch of cocoa add depth. The palate is finely structured, with silky tannins and bright acidity carrying through a crisp, dry finish marked by lingering purple flowers and crushed stone. A restrained, high-altitude expression with quiet intensity, built to evolve gracefully over the next decade.

VARIETALS 77% Mourvèdre, 12% Grenache Blanc, 6% Picpoul, 5% Roussanne

CHEMISTRY Alcohol: 13.6% | pH: 3.64 | TA: 6.0

TASTE PROFILE

BODY	●●●●●	Medium-Full
SWEETNESS	●●●●●	Dry
ACIDITY	●●●●●	Bright Acidity
TANNIN	●●●●●	Moderate Tannins
FRUITINESS	●●●●●	Forward Fruit

CELLAR NOTES

Production	94 cases, 100% estate
Vinification	5-day cold soak, open-top fermentation
Aging Process	Aged for 19 months in 100% neutral French oak barriques
Key Dates	Harvested: Oct 10, 2023 Bottled: Apr 30, 2025 Released: Aug 2025
Winemaker	Erich Bradley





OJAI MOUNTAIN

2023 Estate Mourvèdre



PURCHASE

Awards & Accolades

93 Points

VINOUS

“The 2023 Mourvèdre is a distinctively peppery, earthy wine that feels like it lives somewhere between the Rhône and Beaujolais—crunchy and carbonic in its juicy red fruit profile but loaded with meaty, gamey inflections, a deep well of minerality and an attractive red-licorice undertone. There’s an enticing suppleness here as the 2023 delivers all its complexity with nuance and focus. Another wine from Ojai Mountain with an undeniable stamp of terroir.”

Billy Norris

95 Points

WINE ENTHUSIAST

“This destined-to-be-legendary mountaintop estate is starting to show its potential in this elegantly mineral-driven bottling. Strawberry, stone, and herb aromas lead from the nose into a snappy palate of brisk raspberry and pepper that’s wrapped in a chalky texture.”

Matt Kettmann

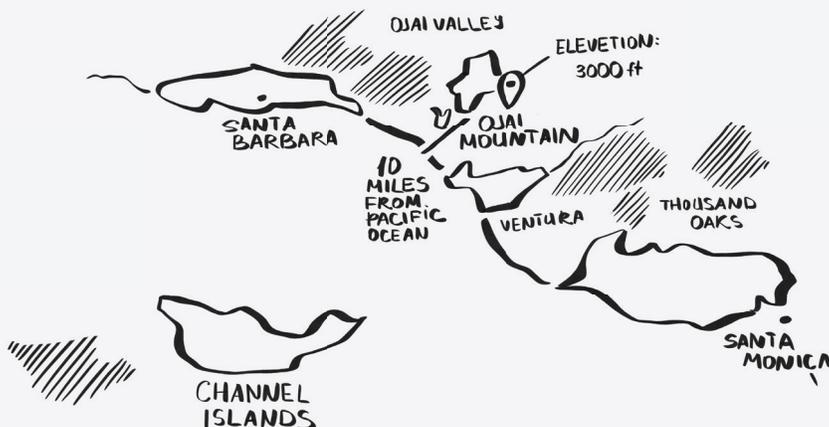
Winemaking

THE ORIGIN OF THE VINTAGE

2023 was Ventura County’s fifth-wettest year in more than a century. Cold, foggy spring conditions delayed flowering and reduced yields. No white wine was produced, but Mourvèdre thrived once warmer weather returned in July. Naturally late-ripening clusters hung through October, concentrating as the canopy thinned. The fruit arrived small and intense. The wines are cool-toned and bright, shaped more by structure than ripeness.

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.