



OJAI MOUNTAIN

# 2023 Estate Mourvèdre

RASPBERRY • WHITE PEPPER • SAVORY

The 2023 Mourvèdre is the estate's most surprising wine – lighter in posture than the variety typically delivers, with a suppleness and aromatic lift that sets it apart from earthier expressions of the grape. Wild strawberry, red cherry, pomegranate, and violets on the nose; the palate is silky and brisk, with raspberry, cracked pepper, red licorice, and a finish of crushed stone and purple flowers. Wine Enthusiast awarded 95 Points Cellar Selection, calling it “elegantly mineral-driven.” Vinous awarded 93 Points, describing it as living “somewhere between the Rhône and Beaujolais.” Wine Advocate awarded 92 Points. A restrained, high-altitude expression with focused intensity. Drink now–2035.



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 barrels

Key Dates Harvested: Oct 10, 2023  
Bottled: Apr 30, 2025  
Released: Aug 2025

Winemaker Erich Bradley



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PURCHASE

# 2023 Estate Mourvèdre

## 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**

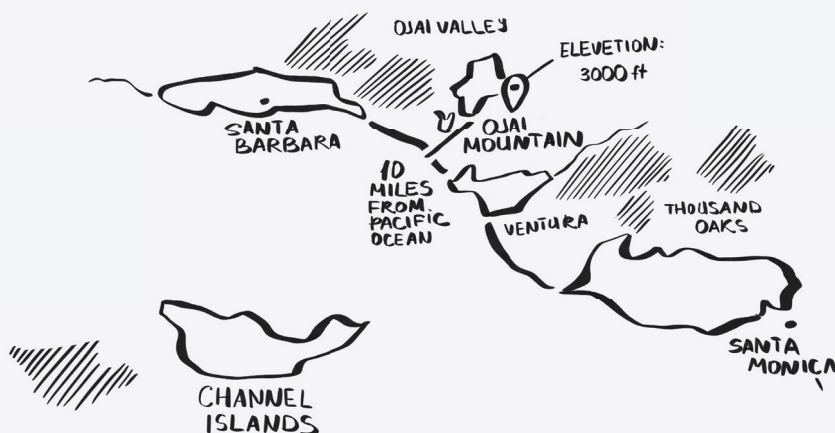
## Winemaking

### 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.