



OJAI MOUNTAIN

2022 Estate Red

POMEGRANATE • WHITE PEPPER • TAUT

An innovative take on a GSM blend with the addition of Tempranillo for depth and complexity. Deep ruby-purple in hue, this wine opens with intense aromas of dark fruit, elegantly layered with clove, allspice, and cracked peppercorn. Nuances of leather, graphite, and espresso add depth and intrigue. The medium to full-bodied structure is both refined and powerful, delivering outstanding length and balance. This vintage offers immediate appeal while also holding exceptional aging potential.

VARIETALS 45% Grenache, 44% Mourvedre, 5% Syrah, 6% Tempranillo

CHEMISTRY Alcohol: 14.1% | pH: 3.48 | TA: 6.0

TASTE PROFILE

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

CELLAR NOTES

Production	268 cases, 100% estate
Vinification	5-day cold soak, open-top fermentation
Aging Process	Aged for 20 months in 100% neutral French oak barrels
Key Dates	Harvested: Aug 15 and Aug 27, 2022 Bottled: Apr 26, 2024 Released: Feb 2025
Winemaker	Erich Bradley





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PURCHASE

Awards & Accolades

94 Points

VINOUS

“Eschewing Cabernet Sauvignon and Cabernet Franc in favor of more Mourvèdre and a dollop of Tempranillo from embryonic vines, the 2022 Red Blend is a much richer, spicier wine off this fledgling site. It’s taut and structured, a baby by all measures, but undoubtedly a bellwether of very exciting things to come. Pomegranate, blood orange, lavender, crushed rocks and iodine lead to a ferrous, floral finish. On the lighter side of medium in body, the structure here is certainly not shy. I cannot wait to taste this in future vintages.”

Billy Norris

93 Points

WINE ENTHUSIAST

“There’s a lovely combination of berry sorbet, lilac and peppercorn on the nose of this bottling from a mountain-top vineyard high above Ojai. The palate is zesty with boysenberry candy and strawberry flavors that are cut by a crushed stone earthiness.”

Matt Kettmann

Winemaking

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.

