



OJAI MOUNTAIN

2025 Estate White

FLORAL • COASTAL • REFINED

Whole-cluster pressed and fermented with native yeast, then aged 8 months in neutral French oak, the 2025 Estate White comes from a dry year at 46% of normal rainfall. Concentration here comes from natural restraint rather than dehydration, and this is the estate's largest white bottling to date.

Pale straw with brilliant clarity. Quince, white peach, and Asian pear are lifted by lemon verbena, white flowers, fresh fennel, and delicate bee pollen, with oyster shell and sea spray adding a coastal edge. Vibrant acidity frames layered orchard fruit over a finely textured mineral core, finishing long, saline, and distinctly mineral.

Production

300 cases

Drinking Window

2026–2039

TERROIR

Fractured Monterey shale at 2,800 feet, ten miles from the Pacific and above the fog line. Almost no topsoil, so roots dig deep and berries stay small.

VITICULTURE

Hand-farmed block by block on steep mountain terrain. Organically grown, regeneratively farmed, planted at 1,800 vines per acre.

WINEMAKING

Native yeast, whole-cluster pressed, free-run juice only, fermented and aged 8 months in neutral French oak. No malolactic conversion. Unfined, gently filtered.



purchase

Technical Notes

COMPOSITION

Blend	59% Grenache Blanc, 29% Picpoul, 12% Roussanne
Rootstocks	SO4 (6 rows) / 1103 (Grenache Blanc); 1103 (Picpoul, Roussanne)
Clones	01/TVA (Grenache Blanc); Wonderful Nurseries (Picpoul, Roussanne)
Estate Fruit	100%
Appellation	Ventura County

CELLAR

Pressing	Whole cluster pressed
Fermentation Vessel	Neutral French oak barriques
Yeast	Native yeast
Oak Aging	8 months in neutral French oak barriques
Fining & Filtration	Unfined, gently filtered

CHEMISTRY

Alcohol	12.8%
pH	3.05
Titratable Acidity	7.3 g/L
Malic Acid	1.42 g/L

PRODUCTION

Harvested	September 4 and 7, 2025
Bottled	April 29, 2026
Released	August 2026
Cases Produced	300 cases

SERVE AT 50 TO 54°F. GOOD WITH OYSTERS, SOLE, LANGOUSTINES, OR A PROPERLY AGED COMTÉ.

TASTING PROFILE

Body		Medium-Bodied
Sweetness		Dry
Acidity		Crisp Acidity
Fruitiness		Forward Fruit

Site & Season

2,800 FT • 10 MILES FROM THE PACIFIC • MONTEREY SHALE

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HARVEST NOTES

Rainfall	11.07 in	Crop Size	20.75 tons
Peak Temperature	92.9°F	Vintage Total	300+ cases
		(All Wines)	

AROMAS

Quince · White Peach · Asian Pear · Lemon Verbena · Lime Blossom · Fresh Fennel · Bee Pollen · Oyster Shell · Sea Spray

