



OJAI MOUNTAIN

2023 Estate Syrah

VIBRANT • BRIGHT NOSE • DELICATE FRUIT

The 2023 Syrah is more open and aromatic than any vintage before it – lower alcohol, softer tannins, and a floral lift that rises easily from the glass. Elderflower, lavender, and bright red fruit on the nose; lingonberry, tart cherry, cracked pepper, and subtle graphite on a supple, rounded palate. Vinous awarded 94 Points, praising its “impressive textural polish” and noting blue-toned fruit, cedar, tobacco, and white truffle on the long finish. At 13.1% alcohol, this is a Syrah built for the table. A real treat for the Syrah lover – elegant enough for fish, bold enough for everything else. Drink now-2035.



VARIETALS 88% Syrah, 12% Grenache Blanc

CHEMISTRY Alcohol: 13.1% | pH: 3.79 | TA: 5.4

TASTE PROFILE

BODY ●●●●● Medium-Full

SWEETNESS ●●●●● Dry

ACIDITY ●●●●● Moderate Acidity

TANNIN ●●●●● Moderate Tannins

FRUITINESS ●●●●● Balanced Fruit

CELLAR NOTES

Production 56 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: Sep 26, 2023
Bottled: Apr 30, 2025
Released: Feb 2026

Winemaker Erich Bradley



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PURCHASE

Awards & Accolades

94 Points

VINOUS

“The 2023 Syrah is yet another impressive edition of this wine, in this vintage much more delicate and tender than the potent 2022 tasted last year. Blue-toned fruit, cedar, tobacco and white truffle linger on the long finish.”

Billy Norris

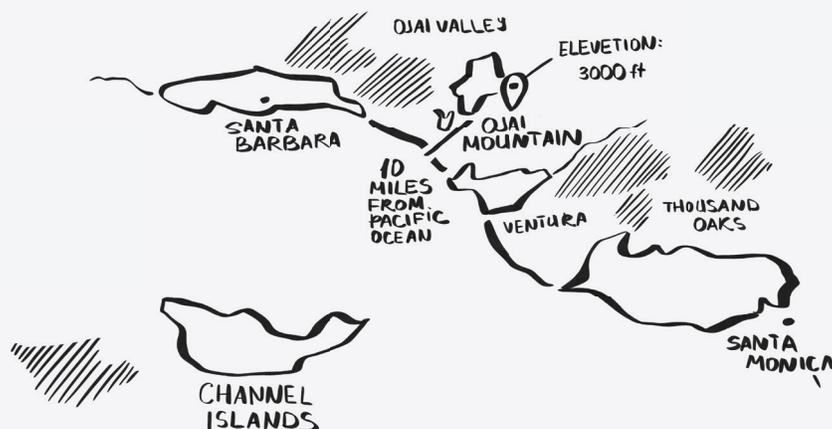
Winemaking

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 lean. 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—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.