



OJAI MOUNTAIN

2021 Estate Syrah

BLUEBERRY • SMOKED SPICE • DRIVEN

This Syrah captivates with its brooding and opaque appearance. The wind-shaped, thicker skins of mountain grapes give rise to its distinct color. Opulent and savory notes of smoked meats harmoniously blend with vibrant acidity. It fills the palate beautifully, balancing a robust body with an elegant lightness. This masterfully crafted wine showcases both power and finesse. It is truly extraordinary and can mature into an exceptional vintage over the next 15+ years.



VARIETALS 100% Estrella Clone

CHEMISTRY Alcohol: 14.3% | pH: 3.47 | TA: 6.9

TASTE PROFILE

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

CELLAR NOTES

Production	85 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: Sep 1, 2021 Bottled: May 13, 2023 Released: Feb 2024
Winemaker	Erich Bradley



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PURCHASE

Awards & Accolades

95 Points

VINOUS

“The 2021 Syrah is a potent, muscular wine with more power than it should have for a wine from three-year-old vines. Spiced blue fruit, lavender, garrigue, iron and sea spray paint a technicolor picture in the glass. Deeply concentrated but driven and upright, the 2021 is a Syrah of exceptional balance and real potential.”

Billy Norris

93 Points

JEB DUNNUCK

“All Syrah, the 2021 Syrah Ojai Mountain Syrah offers a darker core of blackberry-like fruits intermixed with ample ground pepper, leather, smoked meat, and scorched earth aromas and flavors. It too is concentrated, has medium to full-bodied richness, beautiful tannins, and a great finish. This is one classy Syrah that will evolve gracefully for 10-15 years.”

Jeb Dunnuck

92 Points

WINE ENTHUSIAST

“Rounded blackberry and purple flower aromas meet with asphalt and lava rock minerality on the nose of this bottling from high atop a mountain that overlooks most of Ventura County. The palate is dense and lavish, coated in cassis and cracked pepper, proving powerfully ripe.”

Matt Kettmann

Winemaking

THE ORIGIN OF THE VINTAGE

2021 was a balanced, textbook year on the mountain: no frost, no heat waves, no stress, a vintner’s dream. Moderate temperatures and steady winds allowed the red blocks to ripen slowly while retaining acidity. Flowering was smooth, yields were naturally modest, and the fruit arrived with striking clarity. Harvest stretched from late August into early September, with clean clusters, precise flavors, and a cool-toned profile. The wines reflect the season: lifted fruit, bright acidity, and firm, even structure.

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.