



OJAI MOUNTAIN

# 2022 Estate White

PEAR • CITRUS • SALINE

The 2022 Ojai Mountain White Blend is an elegantly structured, modern expression of white wine from California. Led by Grenache Blanc, complemented by Picpoul and Roussanne, this combination offers a provocative amalgam of fruit, minerality, and bracing structure, presented in an ample, yet sculpted silhouette. The wine exhibits a balanced acidity with a lingering finish, suitable for both immediate enjoyment and potential aging.



**VARIETALS** 60% Grenache Blanc, 34% Picpoul, 6% Roussanne

**CHEMISTRY** Alcohol: 13.8% | pH: 3.15 | TA: 6.7 | Malic Acid: 1.06g/L

**TASTE PROFILE**

**BODY** ●●●●● Medium-Bodied

**SWEETNESS** ●●●●● Dry

**ACIDITY** ●●●●● Bright Acidity

**FRUITINESS** ●●●●● Balanced Fruit

**CELLAR NOTES**

**Production** 209 cases, 100% estate

**Vinification** Whole cluster pressed

**Aging Process** Fermented and aged for 8 months in 100% neutral French oak barriques

**Key Dates** Harvested: Aug 15, 2022  
Bottled: Mar 10, 2023  
Released: Feb 2024

**Winemaker** Erich Bradley



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PURCHASE

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## Awards & Accolades

93 Points

VINOUS

“Today, the 2022 is open-knit and especially aromatic, leading off with floral aromas of jasmine and honeysuckle. Orange zest, chamomile and sea spray gain presence with air as the palate delves into oily viscosity. A precise phenolic build leaves behind real chew and a lick of salt that grips the tongue long past the finish. This is what terroir is all about.”

**Billy Norris**

93 Points

WINE ENTHUSIAST

“From a very exciting mountaintop estate overlooking almost all of Ventura County, this white blend offers lively aromas of Asian pear, cherimoya and melon rind on the layered nose. The palate’s firmer texture hints to its rough soils, as flavors of citrus, Asian pear and hints of banana flower converge.”

**Matt Kettmann**

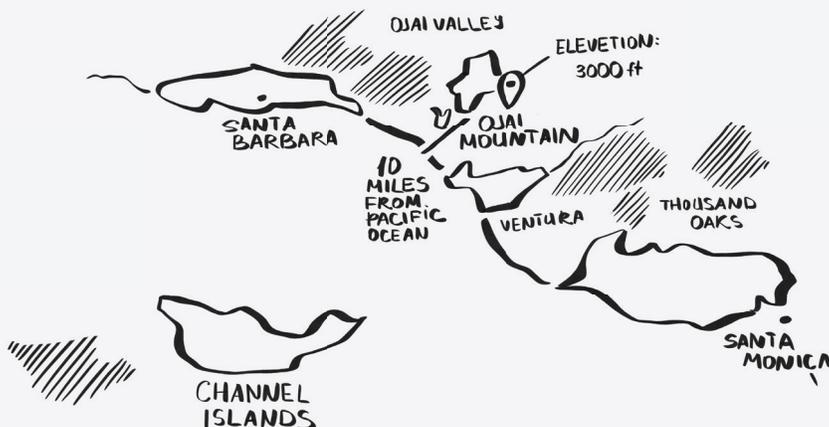
## Winemaking

### THE ORIGIN OF THE VINTAGE

2022 was a hot, fast-moving year on the ridge. Early heat pushed the Syrah blocks toward concentration, with small berries and naturally low yields. Steady mountain winds kept the fruit firm and healthy despite higher temperatures. Vines struggled in the arid conditions, especially following two severe drought years. Harvest took place just ahead of late-August heat spikes. The resulting wines are round and vivid, with dense fruit, high energy, and a broad, resonant 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 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.