



OJAI MOUNTAIN

2020 Estate White

CITRUS • HONEYED • BRIGHT

This wine offers a bouquet of wildflowers, stone fruit, and wet slate. On the palate, flavors of white melon, meyer lemon and wild herbs mingle with a lively acidity, a true hallmark of our vineyard. The wine concludes with a clean and bright finish, accented by notes of almond and refreshing mint. This is a sculpted wine, with an uncharacteristically long finish for an aromatic white. Spectacular and cellar worthy.

VARIETALS 75% Grenache Blanc, 25% Picpoul

CHEMISTRY Alcohol: 13% | pH: 3.05 | TA: 7.5 | Malic Acid: 1.71g/L

TASTE PROFILE

BODY	● ● ● ● ●	Medium-Bodied
SWEETNESS	● ● ● ● ●	Dry
ACIDITY	● ● ● ● ●	Bright Acidity
FRUITINESS	● ● ● ● ●	Balanced Fruit

CELLAR NOTES

Production	74 cases, 100% estate
Vinification	Whole cluster pressed
Aging Process	Fermented and aged for 10 months in 100% neutral French oak barriques.
Key Dates	Harvested: Aug 16 – Sep 6, 2020 Bottled: Aug 8, 2021 Released: Aug 2024
Winemaker	Erich Bradley





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PURCHASE

Awards & Accolades

91 Points

WINE ENTHUSIAST

"This Roussanne-based bottling was the original vintage white wine for this young but compelling estate in the mountains high above Ojai. A golden hue in the glass, it offers honeyed cashew, baked orange and lemon tonic aromas. The palate is dense and leathery in texture, showing baked pear and dried mango flavors."

Matt Kettmann

92 Points

VINOUS

"The 2020 White Blend (75% Grenache Blanc, 25% Picpoul) is one heck of a debut for the very first crop off this site. Notes of slate, honey, white flowers, split pine and white smoke unfurl in a precise, cleanly delineated wine with structure and grip to burn."

Billy Norris

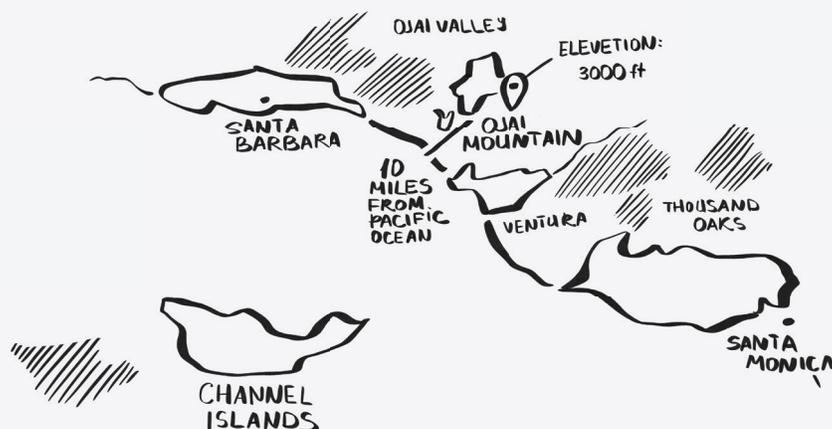
Winemaking

THE ORIGIN OF THE VINTAGE

The 2020 season moved quickly on the ridge. A dry, mild winter led to an early start, and by spring the clusters were already small and firm from thin soils and steady wind. Summer arrived in brief, sharp heatwaves that pushed ripening along at a brisk pace. Grenache and Syrah were picked first, showing dark color and bright acidity, followed by the Cabernet varieties in early September as warm afternoons gave way to cool mountain nights.

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.