



OJAI MOUNTAIN

2024 Tempranillo

RED CHERRY • DRIED ROSE • IRON-EDGED

Fermented with native yeast and aged 20 months in neutral French oak, this Tempranillo lets the site lead rather than the cellar. The color runs notably deep for the variety, a signature of low-vigor, thin-skinned fruit from steep, wind-exposed vines.

On the nose, cranberry and dried rose sit alongside sage and tobacco leaf, with leather emerging as the wine opens. The palate is medium to full-bodied, with fine, structured tannins and bright acidity carrying red cherry and iron-edged minerality through to a long, persistent finish.

Production

141 cases

Drinking Window

2026–2043

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, destemmed, 5-day cold soak, open-top fermentation, aged 20 months in neutral French oak. No fining, no filtration.



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Technical Notes

COMPOSITION

Blend	100% Tempranillo
Rootstocks	1103/SO4
Clones	FPS (Tempranillo)
Estate Fruit	100%
Appellation	Ventura County

CELLAR

Cold Soak	5 days
Fermentation Vessel	Open-top fermenters
Yeast	Native yeast
Oak Aging	20 months in neutral French oak barriques
Fining & Filtration	Unfined, unfiltered

CHEMISTRY

Alcohol	13.7%
pH	3.74
Titrateable Acidity	6.6 g/L

PRODUCTION

Harvested	September 5, 2024
Bottled	May 1, 2026
Released	August 2026
Cases Produced	141 cases

SERVE AT 60 TO 62°F AND DECANT FOR HALF AN HOUR. EXCELLENT WITH LAMB, DUCK, MUSHROOM RISOTTO, OR PAELLA.

TASTING PROFILE

Body		Medium-Full
Sweetness		Dry
Acidity		Bright Acidity
Tannin		Firm Tannins
Fruitiness		Balanced Fruit

AROMAS

Red Cherry · Black Plum · Cranberry · Dried Rose · Sage · Tobacco Leaf · Leather · Iron

Site & Season

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

2024 tested the estate on two fronts: a volatile spring-to-summer swing, and a pair of late-season heatwaves past 100°F that forced hard calls on timing across every block.

After losing the Tempranillo crop entirely in 2023, the vineyard rebounded with its largest harvest of the variety to date at 2.79 tons. The fruit was picked September 5, ahead of the first late-summer heatwave. That combination of recovered volume and careful timing made the estate's first standalone Tempranillo possible.



HARVEST NOTES

Rainfall	34.52 in	Crop Size	12.36 tons
Peak Temperature	103.9°F	Vintage Total <i>(All Wines)</i>	656 cases